

Specials

BACON-WRAPPED SCALLOPS

Large scallops**, cherrywood bacon, jicama slaw, pepper jelly, cilantro. GF \$18.9

SURF + TURF

7 oz. USDA Choice Braveheart Black Beef® hand-cut filet mignon*, jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and southwest corn. GF \$48.9

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$24.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops, tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$23.9

PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. V \$9.9

BONANZA CABERNET SAUVIGNON

Flavors of luscious fruit, dark chocolate, silky tannins. \$10 | \$38

ESPRESSO MARTINI

Blue Rook Vodka, cold brew double espresso, Kahlúa. \$10

FIRESIDE CHAT

Buffalo Trace Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$12
• smooth + fruity •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **All fried items assume cross-contamination with some or all of the following: shellfish, poultry, fish, dairy, and sesame.