

Specials

HAWAIIAN FLATBREAD

Pineapple, tasso ham, mozzarella, parmesan. GFO \$13.9

COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef[®] hand-cut ribeye*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$42.9

SEASONAL CATCH: PAN-SEARED HALIBUT WITH LEMON-BASIL BUTTER

Certified sustainable. Topped with lemon-basil butter. Garlic whipped potatoes and steamed spinach. GF \$39.9

BEYOND BOLOGNESE

Plant-based Beyond beef[®], garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. GFO V+ \$21.9

3-LAYER CHOCOLATE CAKE

Layered with smooth, dark chocolate ganache. Melba sauce, whipped cream, mint, strawberry. V \$9.9

NY SOUR

Bulleit Bourbon, lemon, Warre's tawny port float. \$14
• bold + citrusy •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, fish, dairy, poultry, and shellfish.