

# Specials

## CHICKEN AND SHRIMP LETTUCE WRAP

Shrimp and Chicken sautéed with mixed vegetables. Served with bibb lettuce. \$12.9

## BOURBON GLAZED SALMON

Organic, certified sustainable, fresh caught. House-made bourbon glaze. Garlic whipped potatoes and steamed broccoli \$22.9

## WILDMAN CHICKEN

8oz. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Served over garlic mashed potatoes and steamed broccoli. \$17.90

## KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. Whipped cream and raspberry coulis. \$7.9

## BONANZA LOT 3 CABERNET SAUVIGNON

Created by Chuck Wagner of Caymus Vineyards. Flavors of luscious fruit, dark chocolate and silky tannins.

Glass \$10 | Bottle \$38

## THE BRUERY SOUR PEACH BLONDE 750ML

Sour blonde aged in oak barrels with ripe peaches. ABV 6.2% \$22

\*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.