

# Specials

## BUTTERNUT SQUASH SOUP

House-made. Butternut squash, ginger, apple, yogurt crema. GF  
V  
• cup \$6.9 | bowl \$8.9 •

## THAI GLAZED WINGS\*\*

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. \$16.9

## FILET MIGNON\* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and steamed broccoli. GF  
\$45.9

## FILET MIGNON\* LAND + SEA

7 oz. USDA Choice Braveheart Black Angus Beef®, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$42.9

## CRAB + SHRIMP TOPPED SWORDFISH

Certified sustainable. Topped with crab, shrimp, lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF \$33.9

## RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts, and Kalamata olives. Topped with feta and parmesan. GFO HH VO  
\$24.9

## PECAN PIE

Blue Bunny® vanilla bean ice cream. \$9.9

## FIRESIDE CHAT

Bowman Brothers Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$11

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