

Specials

SEARED SCALLOP STARTER

Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$16.9

CRISPY CHICKEN COBB SALAD

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken**. Sweet + spicy honey mustard dressing. GF VO \$15.9

COWBOY SURF + TURF

12 oz. USDA Choice Bravheart Black Angus Beef® hand-cut ribeye*. Topped with steamed shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$45.9

WILD MAN PORK CHOP

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and southwest corn. GF \$23.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, parmesan. GFO VO \$28.9

3-LAYER CHOCOLATE CAKE

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

*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 allergens: sesame, poultry, dairy, fish, and shellfish.