

Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, red peppers, scallions. Flatbreads. GFO
\$13.9

BEET + GOAT CHEESE SALAD

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+ \$8.9

FILET* FONTINA MARSALA

7 oz. Choice Braveheart Black Angus Beef®, melted fontina cheese, house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and grilled asparagus. GF
\$38.9

SEARED SCALLOPS

Large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF \$26.9
Add an extra scallop +3

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried tomatoes, spinach, shaved parmesan. GFO VO \$19.9

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling - creating an authentic tropical flavor! \$9.9

NY SOUR

Bulleit Bourbon, lemon, Warre's tawny port float. \$13

SUMMER BREEZE

Bombay Sapphire, triple sec, cranberry, lemon. \$12

*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.