

Specials

SEARED AHI TUNA**

Seared rare*, seaweed salad, Asian sauce. \$14.9

SOUTHWEST CHILI

Classic house-made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. GFO
• \$4.9 cup | \$6.9 bowl •

TRUFFLE BUTTER RIBEYE*

12 oz. USDA Choice, hand-cut. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and STH bacon succotash. GF \$39.9

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 \$42.9

SEASONAL CATCH: ROCKFISH

Certified sustainable, grilled. Choice of topping and two house-made sides. GF \$25.9

BBQ RIBS

Half rack of pork ribs, BBQ glazed. Jicama slaw. GF
\$17.9

• add ½ rack to any entrée +10 •

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$9
• smooth + sweet •

*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, fish, and shellfish.