

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF
\$10.9

BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$8.9

HAND-CUT RIBEYE*

14 oz. Certified Angus Choice, topped with seasoned butter.
Garlic whipped potatoes and steamed spinach. GF \$35.9
• Add shrimp scampi \$8 | Add seared shrimp \$6 •

BOURBON PORK CHOP*

8 oz. bone-in pork chop, brushed with our house made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$24.9

CRAB-CRUSTED CORVINA (SEA BASS)

Grilled and crab cake crusted, topped with house made lemon butter. STH bacon succotash and steamed broccoli. GF \$28.9

SHORT RIB PAPPERDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO VO \$24.9

KEY LIME PIE

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

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon.
\$15

*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.