

# Specials

## SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. GFO  
\$4.9 cup | \$8.9 bowl

## FRIED CALAMARI\*\*

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

## COWBOY RIBEYE\*

14 oz. Certified Angus Choice topped with herb butter. Garlic whipped potatoes and steamed spinach. GF \$43.9

## NY STRIP\* SURF + TURF

12 oz. Choice Braveheart Black Angus Beef® paired with a 4 oz. jumbo lump crab cake. Choice of two house made sides. GF  
\$31.9

## RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta + parmesan. GFO HH \$21.9

## HOT HONEY CHICKEN BISCUITS\*\*

Crispy chicken breast coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. \$15.9  
Available only during Sunday Brunch

## WINTER CITRUS OLIVE OIL CAKE

House made. Citrus curd, whipped cream, powdered sugar.  
\$8.9

## APPLE CRISP

Fresh pressed apple cider, cinnamon, ginger beer, lime. \$6

## 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: dairy, sesame, poultry, fish, and shellfish.