

Dine Out for Charity

50% OFF REGULAR MENU PRICE

GF BLACK ANGUS FLAT IRON STEAK*

8 oz. USDA Choice. Garlic whipped potatoes.

GF NORWEGIAN SALMON*

Organic, certified sustainable, fresh caught. Grilled and served with garlic whipped potatoes and choice of topping: lemon butter, herb butter, or pineapple mango salsa. GF

Limit one per person, while supplies last, dine-in only, not valid with any other offer. Drink purchase required. Side substitution is an extra charge.



Down Syndrome
Association of Central Kentucky

Support • Educate • Celebrate

• January proceeds go to Down Syndrome Association of Central Kentucky, a non-profit organization that celebrates our Down syndrome community, supports individuals with Down syndrome and their families in our region, and educates ourselves and others about the true joys and challenges of Down syndrome. •

ADD ONS

.....

ADD SEARED SHRIMP \$6

ADD MARSALA SAUCE \$3

ADD WILD MAN SAUCE \$3

ADD CHIMICHURRI SAUCE \$1

CHEESECAKE

Classic NY Style cheesecake with raspberry coulis. \$7.9

*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.