

# Specials

## FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese.

\$7.9

## CLASSIC HUMMUS

Herbed oil, feta, cucumber, flatbreads. GFO

\$8.9

## ALPINE BURGER

7 oz. Wagyu beef\*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side. GFO

\$16.9

## COWBOY BUTTER NY STRIP\*

12 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and grilled asparagus.

GF

\$38.9

## SURF + TURF PASTA

Filet mignon\*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO

\$26.9

## MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce.

\$9.9

## LOVER'S TRIO

Nutella mousse with a hint of Myer's rum and candied bacon, salted caramel cheesecake, & tiramisu. Perfect to share!

\$12.9

## BOURBON FLIGHT

Four Roses Bourbon Single Barrel, Woodford Reserve, Jefferson Reserve, Elijah Craig Small Batch.

\$15

## MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear.

\$15

• Available exclusively on Saturday, February 22. •

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*Fried items assume cross contamination with some or all of the following allergens: poultry, shellfish, sesame, fish, and dairy. Please inform your server of any intolerances or allergies.