

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese.

\$7.9

THAI GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions.

\$16.9

BEET + GOAT CHEESE SALAD

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GF VO+

\$10.9

• Add chicken or shrimp +8 | Add steak +12 •

WILD MAN NY STRIP*

12 oz. Choice Braveheart Black Angus Beef® topped with melted fontina cheese and a gorgonzola cream and mushroom sauce.

Garlic whipped potatoes and steamed broccoli. GF

\$40.9

SURF + TURF

7 oz. Choice Braveheart® Black Angus filet mignon* topped with seasoned butter + paired with a 4 oz. jumbo lump crab cake. Garlic whipped potatoes and steamed broccoli. GF

\$43.9

FISH + CHIPS**

Battered + fried mahi mahi, lemon, house made tartar sauce.

Shoestring French fries. GF

\$20.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO

\$23.9

FRIED ICE CREAM

House made, coated vanilla ice cream, cinnamon tortilla shell**, caramel sauce, strawberries, whipped cream.

\$7.9

BOURBON FLIGHT

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

\$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. **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.