

# Specials

## LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley. \$12.9

## BUFFALO CAULIFLOWER\*\*

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

## BLEU CHEESEBURGER

7 oz. Wagyu beef\*, gorgonzola stuffed, lettuce, caramelized onions, bacon jam. Choice of side. GFO \$16.9

• Add cherry-wood bacon +2. Gluten free bun +1. •

## COWBOY BUTTER NY STRIP\*

14 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$39.9

## BABY BACK RIBS

Full rack of pork ribs, BBQ glazed, jicama slaw. \$28.9

## COWBOY SHRIMP CORVINA

Certified sustainable. Pan seared, shrimp + cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$31.9

## BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$19.9

## MILE HIGH CHOCOLATE CAKE

Tall, moist chocolate cake layered with smooth dark chocolate ganache. V \$9.9

## RHINEGEIST CINCY LIGHT

OH- Light Lager- ABV 4.2% 4oz \$2 | 16oz \$5 | Growler \$13

\*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. \*\*All fried items assume cross-contamination with some or all of the following: shellfish, poultry, fish, dairy, and sesame.