

# Specials

## SMOKED SALMON DIP

House made, fresh dill, lemon zest. Flatbreads. GFO \$13.9

## LEMON-HORSERADISH NY STRIP\*

12 oz. Choice Braveheart Black Angus Beef®, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$35.9

## BABY BACK RIBS

Full rack of pork ribs, BBQ glazed, jicama slaw. \$23.9

Add a half rack of pork ribs to any entrée +11

## RED CHIMICHURRI CORVINA

Fresh, pan seared, house made red chimichurri. Garlic whipped potatoes and Southwest corn. GF \$28.9

## CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$22.9

## CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes. GF \$13.9

- Available only during Sunday Brunch on Mother's Day, May 12. •

## LEMON CAKE

Moist yellow cake filled with tart lemon curd and vanilla buttercream, garnished with raspberry coulis. \$8.9

## ETHEREAL THROWBACK PILSNER

KY- Pilsner- ABV 4.5% 4oz \$2 | 16oz \$6.5 | 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.