

Specials

EDAMAME

Steamed and tossed with smoked sea salt. GF HH V+

\$5.9

THE COWBOY

Slow roasted pulled pork, pepper jack cheese, smoky BBQ, jalapeño bread. GFO

\$14.9

BOURBON SALMON*

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

\$27.9

BRONZED MAHI MAHI

Fresh caught, pan seared, topped with pineapple mango salsa. Garlic whipped potatoes and Southwest corn.

\$25.9

Add a Crab Cake to any entrée +10

LOBSTER MAC + CHEESE

Lobster meat, scallions, penne pasta tossed with a lobster cream sauce. GFO

\$19.9

HOT HONEY CHICKEN BISCUITS**

Crispy chicken breast coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side.

\$15.9

• Available only during Sunday Brunch •

MILE HIGH PEANUT BUTTER BLAST

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

\$9.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **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.