

Specials

DEVIL'S CANYON FLATBREAD

House made white cheese sauce, andouille sausage, bacon, green onions. Side of sriracha. GFO \$9.9

VINE-RIPENED TOMATO SALAD

Vine-ripened tomatoes, organic greens, red onion, feta, basil.
House made balsamic vinaigrette \$7.9

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

BOURBON RIBEYE*

12 oz. Choice Bravheart Black Angus Beef® brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$38.9

PORK CHOP MARSALA*

8 oz. bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes and roasted Brussels sprouts. \$21.9

TRES LECHES

Light sponge cake, sweet milk, whipped cream. \$8.9

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

Please inform your server of any allergies or intolerances.

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