

Specials

THAI GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. \$15.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$11.9

SOUTHWEST CHICKEN WRAP

House made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. \$12.9

COWBOY RIBEYE*

12 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and Southwest corn. GF \$38.9

THAI GLAZED TUNA*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$25.9

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. •

*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.