

Specials

GREEN CHILI MUSSELS*

Prince Edward Island mussels, shallot green chili compound butter, lime, cilantro. GFO \$16.9

WATERMELON FETA SALAD

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

THE COWBOY

Slow roasted pulled pork, pepper jack cheese, smoky BBQ, jalapeño bread. Choice of side. GFO \$13.9

LEMON-HORSERADISH RIBEYE*

12 oz. USDA Choice, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$38.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$20.9

APPLE TART*

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel drizzle. \$7.9

BOURBON BASIL & BLOOD ORANGE BASH

Bulleit Bourbon, basil, blood orange, bitters. \$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.