

Specials

THAI GLAZED WINGS**

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

SALMON* + CITRUS SALAD

Organic, certified sustainable, fresh caught salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

VEGETABLE HUMMUS WRAP

Hummus, lettuce, tomato, red onion, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla. VO+ \$12.9

BOURBON RIBEYE*

12 oz. Braveheart Black Angus Beef® with our house made bourbon glaze. Garlic whipped potatoes and Southwest corn. \$38.9

FILET BURGUNDY*

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. \$38.9

SURF & TURF PASTA*

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$26.9

FRIED ICE CREAM

House made, coated vanilla ice cream, cinnamon tortilla shell**, caramel sauce, strawberries, whipped cream. \$7.9

*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.