

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese.

\$7.9

CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses and Old Bay.

Flatbreads. GFO

\$15.9

BACON WRAPPED SCALLOPS**

Large scallops, applewood-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF

\$16.9

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO

\$25.9

FILET* MARSALA

7 oz. Choice Braveheart Black Angus Beef® topped with melted fontina cheese, mushroom Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF

\$39.9

STEAK FRITES**

8 oz. USDA Choice Black Angus flat iron*, sliced and topped with herb butter. Shoestring French fries. GF

\$22.9

SHRIMP PRIMAVERA

Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce. VO+ GFO

\$26.9

BOURBON FLIGHT

Four Roses Bourbon Single Barrel, Woodford Reserve, Jefferson Reserve, Elijah Craig Small Batch.

\$15

*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.