

Specials

OKTOBERFEST PLATTER

A taste of Oktoberfest! Soft-baked German pretzel served with jalapeño cheddar sausage, house made beer cheese, mustard.

Prost! \$13.9

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9

BRONZED MAHI MAHI*

Fresh caught, pan roasted, topped with pineapple mango salsa.

Garlic whipped potatoes and Southwest corn. GF \$26.9

LAND + SEA

7 oz. Braveheart® Black Angus filet mignon*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$40.9

SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO \$28.9

PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$9.9

AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$14

• Smooth + crisp •

FIRESIDE CHAT

Bowman Brothers Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$14

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.