

Specials

BOURBON SESAME CHICKEN LOLLIPOPS

Sesame + soy glazed, toasted sesame seeds, arugula salad, walnuts, apple cider vinaigrette. GF \$15.9

GOAT CHEESE + BASIL FLATBREAD

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

COWBOY RIBEYE*

14 oz. Certified Angus Choice topped with herb butter. Garlic whipped potatoes and STH bacon succotash. GF \$39.9

BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$23.9

ROCKFISH SCAMPI

Organic, certified sustainable, fresh caught. Topped with house made shrimp scampi. Garlic whipped potatoes and grilled asparagus. GF \$35.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$25.9

- Pairs well with Ruca Malen Malbec •

PUMPKIN PRALINE CHEESECAKE

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

BAKED IRISH APPLE

Tullamore Dew Irish whiskey, fresh pressed apple cider, lemon, cinnamon. \$14

- Bold + spicy •

*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.