

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF \$13.9

- Add an additional mini crab cake +4.9 •

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. \$39.9

BOURBON SALMON

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$27.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts, Kalamata olives. Topped with feta and parmesan. GFO HH VO
\$22.9

SUMMER BERRY STACK

Layered with berry cheesecake and key lime buttercream, whipped cream, lime, strawberry, raspberry sauce. \$11.9

APACHE FIRE MARGARITA

Tanteo tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12

- Hot + citrusy •

AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$14

- Smooth + crisp •

*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.