

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese. \$8.9

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme. \$10.9

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

LAND + SEA

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

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$11.9

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$11

PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

LONGMEADOW RANCH 'FARMSTEAD CABERNET'

Napa Valley, California. Fresh Bing cherry, blackberry, and pomegranate on the nose, with earthy and savory notes of graphite, fennel seed, and vanilla bean on the palate. Fruit acidity, soft tannins, and just the right amount of oak for a lasting and memorable finish. \$58

• Pairs well with Hand Cut Filet Mignon •

PARADUXX 'PROPRIETARY RED'

Napa Valley, California. This alluring Cabernet Sauvignon-driven blend offers luxurious aromas of ripe red berries, cassis, violet, leather, and cocoa powder. From the only winery devoted to stylish Napa Valley blends, this wine is bold, expressive, and crafted to satisfy the modern palate with rich, full fruit flavors, and soft, elegant tannins. ~~\$75~~ \$49

• Pairs well with BBQ Chicken Flatbread •

*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 intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.