

Specials

CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses and Old Bay.
Flatbreads. GFO \$9.9

COWBOY BUTTER NY STRIP*

12 oz. Braveheart Black Angus Beef topped with house made cowboy butter. Garlic whipped potatoes and grilled asparagus.
GF \$38.9

PAN SEARED HALIBUT

Fresh caught. Jasmine rice, spinach salad, Kalamata olives, sundried tomatoes, feta. House made raspberry vinaigrette. GF
\$36.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO \$25.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$9.9

BOURBON FLIGHT

Maker's Mark 46, Jefferson's Reserve, Angels Envy Triple Oak.
\$39

RASPBERRY TRUFFLE

Absolut, Kahlua, Chambord, raspberry cream. Simply decadent! \$11

- Sweet + creamy •

FRENCH 75

Tanqueray gin, lemon, rosemary simple syrup, prosecco. \$9

- Bright + citrusy •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

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