

Specials

SOUTHWEST CHILI

Classic, house made chili with a slight kick. Topped with cheddar cheese, sour cream, scallions. GFO \$5.9 cup | \$7.9 bowl

MUSHROOM + RICOTTA FLATBREAD

Ricotta fontina cheese blend, caramelized onion, Marsala sauce, sautéed mushrooms, arugula. GFO \$10.9

LEMON-HORSERADISH NY STRIP*

12oz. Choice Braveheart Black Angus Beef®, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$37.9

COWBOY SHRIMP MAHI MAHI*

Pan seared, shrimp + cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$33.9

RENEGADE PASTA

Shrimp, scallops, rigatoni, cherry tomatoes, shallots, tossed in a garlic lemon-wine sauce. GFO VO \$28.9

WINTER CITRUS OLIVE OIL CAKE

House made. Citrus curd, whipped cream, powdered sugar. \$9.9

SWEATER WEATHER

Tres Agaves Blanco, coconut milk, fresh juices. \$12

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