

# Specials

## BUTTERNUT SQUASH SOUP

House made, butternut squash, ginger, apple, yogurt  
crema. GF V

• cup \$6.9 | bowl \$8.9 •

## BEET + GOAT CHEESE SALAD

Roasted beets, organic greens, goat cheese, candied  
pecans, scallions, oranges. House made vinaigrette. GF  
VO+ \$10.9

## BOURBON RIBEYE\*

12 oz. Braveheart Black Angus Beef® brushed with house  
made bourbon pineapple glaze. Garlic whipped potatoes  
and steamed broccoli. GF \$42.9

## SWORDFISH\* WITH ROASTED TOMATO JAM

Pan roasted + topped with bright, house made roasted  
tomato jam. Garlic whipped potatoes and steamed  
spinach. GF \$26.9

## TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage,  
sundried tomatoes, spinach, shaved parmesan. GFO VO  
\$21.9

## PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$9.9

## BOURBON FLIGHT

Blanton's, Eagle Rare, Buffalo Trace. \$40

## GRAND SIDECAR

Hennessy V.S. cognac, Grand Marnier, lemon. \$17

## AU COURANT PINOT NOIR (2023)

California. Dominant notes of black cherry + dark berry,  
followed by hints of vanilla, toasted oak + a plush  
mouthfeel. \$11 | \$39

\*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.