

Specials

CHICKEN TORTILLA SOUP

House made, slightly smoky broth, shredded chicken, roasted corn + peppers, crispy tortilla strips, avocado, sour cream, lime.

GF \$5.9 cup | \$7.9 bowl

BAKED BRIE FLATBREAD

Baked brie, prosciutto, blueberries, arugula, balsamic glaze.

GFO VO \$10.9

SOUTHWEST RIBEYE*

12 oz. hand cut ribeye, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$37.9

SEASIDE PASTA

Pan seared large shrimp and scallops over fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms. GFO VO \$24.9

PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. V \$9.9

MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim.

Festive + refreshing! \$12

BOURBON FLIGHT

Woodford Reserve, Jefferson's Reserve, Angels Envy Triple Oak. \$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.