

Specials

SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream, and scallions.

\$5.9 cup | \$7.9 bowl

SMOKED SALMON DIP

House made, fresh dill, lemon zest. Flatbreads. GFO \$10.9

WILD MAN NY STRIP*

12 oz. Choice Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli. GF \$32.9

RAINBOW TROUT*

Certified sustainable. Broiled with lemon dill cucumber sauce.

Garlic whipped potatoes and grilled asparagus. GF \$25.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH
\$21.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. \$9.9

CATHEDRAL ROCK

Sombra Mezcal, Carpano Antica, Grand Marnier, bitters. \$11

TANGERINE POM SPRITZER

Tito's vodka, tangerine, POM juice, soda. \$10

*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.