

# 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

\*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.