

Specials

BUTTERNUT SQUASH SOUP

House-made. Butternut squash, ginger, apples, yogurt crema.
GF V

• \$6.5 cup | \$8.5 bowl •

SEDONA SALISBURY STEAK

Tender Salisbury steak*, sautéed mushrooms, house-made
Marsala gravy. Garlic whipped potatoes and southwest corn. GF
\$23.9

RED CHIMICHURRI SWORDFISH

Certified sustainable. Pan-seared, house-made red chimichurri.
Garlic whipped potatoes and steamed broccoli. GF \$28.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper
sauce. GFO \$20.9

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee, whipped cream,
powdered sugar, caramel drizzle. V \$12.9

FIRESIDE CHAT

Bowman Brothers Small Batch Bourbon, sweet vermouth,
fresh-pressed apple cider, lemon, orange bitters. \$14
• smooth + fruity •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions. Please inform your server of any allergies or
intolerances. **All fried items assume cross-contamination with some or all
of the following allergens: sesame, poultry, dairy, fish, and shellfish.