

Dine Out for Charity

50% OFF REGULAR MENU PRICE

GF BLACK ANGUS FLAT IRON STEAK*

8 oz. USDA Choice. Garlic whipped mashed potatoes.

GF GRILLED CHICKEN

8 oz. antibiotic free, hormone free. Garlic whipped potatoes and a side of BBQ.

GF NORWEGIAN SALMON*

Organic, certified sustainable, fresh caught. Garlic whipped potatoes and choice of topping: lemon butter, herb butter, or pineapple mango salsa.

Limit one per person, dine-in only, not valid with any other offer. Drink purchase required. Side substitution is an extra charge.



- September proceeds go to The Sweet Julia Grace Foundation, a 501©(3) nonprofit organization blessing, celebrating, and loving children who are seriously ill, have special needs, or are currently facing a medical crisis. •

Premium Toppings

ADD SEARED SHRIMP \$6

ADD WILD MAN SAUCE \$3

ADD MARSALA SAUCE \$3

ADD CHIMICHURRI SAUCE \$1

MILE HIGH CHOCOLATE CAKE

Tall chocolate cake layered with smooth, dark chocolate ganache \$9.9

SALTED CARAMEL CHEESECAKE

NY cheesecake topped with warm caramel, fresh ground sea salt, and toasted walnuts. \$9.9

BROWNIE SUNDAE

Warm and gooey chocolate brownie, salted chocolate ganache, vanilla ice cream \$10.9

*Foods are cooked to order. 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.