

Dine Out for Charity

50% OFF REGULAR MENU PRICE

GF BLACK ANGUS FLAT IRON STEAK*

8 oz. USDA Choice. Garlic whipped potatoes. Side substitution is an extra charge.

GF NORWEGIAN SALMON*

Organic, certified sustainable, fresh caught. Grilled and served with your choice of side and choice of topping: lemon butter, herb butter, or pineapple mango salsa.

Drink purchase required. Limit one per person, dine-in only, not valid with any other offer.



Stephen Tuttle Fund

for Oncology Research & Education

• May proceeds go to The Stephen Tuttle Fund for Oncology Research & Education, a non-profit organization set up to fund education and research opportunities for the next generation of scientists, with the hope of getting closer each year to the cure. •

Toppings + Add-ons

ADD SEARED SHRIMP \$8

ADD WILD MAN SAUCE \$3

ADD MARSALA SAUCE \$3

ADD CHIMICHURRI SAUCE \$1

*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 intolerances or allergies.