

# Specials

## OKTOBERFEST PLATTER

A taste of Oktoberfest! Soft-baked German pretzel served with jalapeño cheddar sausage, house made beer cheese, mustard. Prost! \$13.9

## HERB CRUSTED PORK CHOP\*

Frenched pork chop, fresh rosemary, cranberry port sauce. Garlic whipped potatoes and grilled asparagus. \$28.9

## PALO VERDE ROCKFISH\*

Organic, certified sustainable, fresh caught. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9  
• Pairs well with Firestead Pinot Noir •

## SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$25.9

## PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$11.9

## AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$14  
• Smooth + crisp •

## FIRESIDE CHAT

Bowman Brothers Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$14

\*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. \*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.