

Specials

KOREAN STEAK LETTUCE WRAPS

Chilled Asian spiced beef tips, sesame seeds, scallions, wasabi greens, house made poke aioli, pickled shallots, served on crisp romaine. HH \$16.9

WILD MAN PORK CHOP*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$22.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house made sides. GF \$27.9

SWORDFISH* WITH ROASTED TOMATO JAM

Pan roasted + topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$27.9

SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO \$28.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14
• *herbaceous + refreshing* •

FIRESIDE CHAT

Bowman Brothers Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$14
• *smooth + fruity* •

*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.