

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery.
GF \$11.9

COWBOY SURF + TURF

12 oz. Braveheart Black Angus Beef® ribeye* topped with steamed shrimp, andouille sausage, broccoli and house made cowboy butter. GF \$43.9

THAI GLAZED AHI TUNA*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$31.9

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried tomatoes, spinach, shaved parmesan. GFO \$22.9

SUMMER BERRY STACK

Layered with berry cheesecake and key lime buttercream, whipped cream, lime, strawberry, raspberry sauce. \$11.9

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$15
• Fruity + bright •

SUMMER BREEZE

Bombay Sapphire gin, triple sec, cranberry, lemon. \$15

WATERMELON MOJITO

Bacardi rum, watermelon, fresh mint, lime \$15
• Refreshing + crisp •

LONGMEADOW RANCH 'FARMSTEAD CABERNET'

Napa Valley, California. Fresh Bing cherry, blackberry, and pomegranate on the nose, with earthy and savory notes of graphite, fennel seed, and vanilla bean on the palate. Fruit acidity, soft tannins, and just the right amount of oak for a lasting and memorable finish. \$15 | \$58

• Pairs well with our Hand Cut Filet Mignon* •

*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.