

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts. GF \$16.9

BOURBON NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef® brushed with house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$38.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$24.9

THAI-GLAZED TUNA*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$26.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$24.9

3-LAYER CHOCOLATE CAKE

Rich and moist cake, ganache, raspberry coulis. \$11.9

JOEL GOTT 815 CABERNET SAUVIGNON

Red and black cherry fruit notes laced with tobacco, balanced and engaging. \$13
• by the glass •

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime. \$14
• hot + citrusy •

FATHER'S OLD FASHIONED

Knob Creek Bourbon, aged maple syrup, Angostura bitters. \$15

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