

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and alfalfa sprouts. GF \$16.9

SHRIMP ALFREDO

Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan. GFO VO \$24.9

FLOUNDER SCAMPI

Certified sustainable. Grilled + topped with our house-made shrimp scampi. Garlic whipped potatoes and steamed spinach. GF \$36.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$29.9

COWBOY BUTTER NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef® topped with house-made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$34.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$11.9

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.