# Specials

#### HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$11.9

# FILET\* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$37.9

### **BOURBON SALMON\***

Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$26.9

## SURF + TURF PASTA

Filet mignon\*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$25.9

# **RED VELVET CAKE**

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$11.9

#### **OZMOPOLITAN**

Pearl vodka, blue curaçao, pineapple, orange, lime, simple. \$12

#### MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim. Festive + refreshing! \$14

\*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.