

Specials

SEARED SCALLOP STARTER

Large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$15.9

COWBOY BUTTER NY STRIP*

12 oz. Braveheart Black Angus Beef topped with house made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$38.9

PALO VERDE SALMON*

Topped with citrus, tomato, and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$27.9

STICKY TOFFEE PUDDING

House made, bourbon toffee sauce, vanilla bean ice cream, whipped cream. V \$10.9

LOCAL COPPER BONNET CRAN-FIZZ

PA - Gin Cocktail - ABV 5.5% \$9

LOCAL COPPER BONNET SPIKED TEA

PA - Gin Cocktail - ABV 7% \$9

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$11

• Smooth + sweet •

*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.