

Specials

BUTTERNUT SQUASH SOUP

House made, butternut squash, ginger, apple, yogurt crema. GF
V
cup \$6.9 | bowl \$8.9

BUFFALO CAULIFLOWER**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.
GF \$10.9

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped
with seasoned butter. Jumbo lump crab cake, house-made
rémoulade. Garlic whipped potatoes and steamed broccoli. GF
\$45.9

BOURBON PORK CHOP*

8 oz. bone-in pork chop, brushed with our house-made
bourbon-pineapple glaze. Garlic whipped potatoes and steamed
broccoli. GF \$24.9

RED VELVET CAKE

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

LOVE POTION #9

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

RASPBERRY TRUFFLE

Absolut Vodka, Kahlúa, Chambord, raspberry cream. \$13
sweet+ creamy

*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.

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