

Specials

STEAMED SHRIMP

Old Bay, house-made cocktail sauce, horseradish. GF HH

• ½ lb \$12.9 | 1lb \$24.9 •

CITRUS + SPINACH SALAD

Oranges, cranberries, walnuts, red onion, goat cheese.

House-made citrus vinaigrette. GF HH V VO+ \$9.9

• Add chicken or shrimp +10. Add salmon* +14. Add steak* +16. •

COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$48.9

BOURBON-GLAZED SALMON*

Certified sustainable. House-made bourbon-pineapple glaze.

Garlic whipped potatoes and steamed broccoli. GF \$28.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. V \$10.9

FATHER'S OLD FASHIONED

Bowman Brothers Bourbon, aged maple syrup, angostura bitters. \$17

• bold + smooth •

*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.