

# CHEF'S FEATURES

Thursday, July 17-  
Sunday, July 20



## WATERMELON SUMMER SALAD 14

Fresh watermelon cubes, baby arugula, sliced cucumber, blueberries, roasted pistachios, crumbled goat cheese, cherry tomatoes, and tomato watermelon au jus

## STICKY PORK RIB LOLLIPOPS 15

Half rack of baby back ribs cut into lollipop-style bites, glazed with soy reduction and served over crispy cheese tots

## BLACKENED SHRIMP FLATBREAD 15

Crispy flatbread with white ricotta sauce, blackened shrimp, cherry tomatoes, baby arugula, and a jalapeño ranch drizzle

## ROASTED PORK TENDERLOIN 24

Herb-crusted pork tenderloin over creamy mushroom and green pea risotto with house-made cranberry apple chutney

## PAN-SEARED HALIBUT 28

Seared halibut served over wilted seasonal vegetables and finished with French-style orange beurre blanc

## GRILLED 16 OZ T-BONE STEAK 32

Chargrilled T-bone steak with Parmesan herb-roasted fingerling potatoes, seared carrots and asparagus, topped with rich demi-glace

### Featured Drinks

#### Tito's Crush | 10

Tito's, Cointreau, Sprite, fresh squeezed orange

#### Pineapple Crush | 10

Pinnacle pineapple vodka, Sprite, fresh pineapple juice

#### Upside Down Crush | 10

Smirnoff vanilla vodka, pineapple juice, Sprite, grenadine

#### Rotating Beers

Troges Sunshine Pils | 6

Pacifico | 6

High Noon Peach Iced

Tea | 6

V= Vegetarian

Some items can be made Gluten-Friendly upon request

**A gratuity of 18% will be added to parties of 8 or more guests**

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

**PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.**

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