

# CHEF'S FEATURES

Thursday, July 9-  
Sunday, July 13



## WATERMELON GAZPACHO 10

Chilled blend of watermelon and tomato, topped with crisp cucumber salad

## PEPPERONI TUSCANY PINWHEELS (3) 16

Homemade dough stuffed with pepperoni, artichoke hearts, baby spinach, sun-dried tomatoes, Kalamata olives, and basil tapenade

## SWEET & SPICY BABY BACK RIBS 18

23-hour sous-vide pork ribs glazed in sweet and spicy house sauce, served with crispy tater tots and cheesy mac & cheese bites

## TABASCO MOJO PORK TENDERLOIN 24

Spice-kissed pork tenderloin served over warm German red skin potato salad with baked asparagus drizzled in herb butter sauce

## GRILLED 16 OZ T-BONE STEAK 32

Flame-grilled T-bone served with creamy mashed potatoes, roasted asparagus, and red wine demi-glace

## MARISCADA - EAST COAST SEAFOOD STEW 32

Pan-seared salmon, mahi mahi, shrimp, and spicy chorizo simmered with fingerling potatoes and mirepoix in a creamy tomato broth, served with garlic parmesan bread

### 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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