

# CHEF'S FEATURES

*Thursday, Dec 12th -  
Sun, Dec 15th*



**FRIED BRUSSELS SPROUTS** 14  
Deep-fried Brussels sprouts, feta cheese, crispy bacon, balsamic glaze

**BATTERED ZUCCHINI FRIES** 10  
Spicy crema

**STICKY BOURBON BBQ RIBS** 18  
Crispy St. Louis smoked pork ribs, loaded baked potato, chipotle sour cream

**PHILLY FLATBREAD** 16  
Shaved ribeye, mozzarella cheese, tomato base, bell pepper caramelized onions, horseradish cream

**GRILLED MAHI MAHI** 24  
White rice, vegetable medley, pineapple-grape salsa

## *Featured Drinks*

**Boulevardier** | Basil Hayden bourbon, Campari, sweet vermouth 14

**Grinch Mojito** | Bacardi, melon liquor, mint, lime, club soda 11

**White Chocolate Strawberry Martini** | vanilla vodka, white chocolate liquor, strawberry puree, whip cream 14

**Cone Head Hazy IPA** | 6.3% 7

**Peroni Italian Lager** | 4.7% 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 FOODBORNE 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.**