

## ***Chef's Features***

### ***Fire-Braised Chicken Nachos Appetizer***

*Tri-color corn tortilla chips with our house craft beer cheese and chili, black olives, lettuce, diced tomato, green onions, fresh sliced jalapenos, topped with our fire braised chicken · 12.99*

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### ***Ribeye\****

*16oz USDA Prime hand cut ribeye wet aged a minimum of 21 days.  
Topped with garlic butter, served with mashed potatoes  
and vegetable of the day · 37.99*

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### ***Filet Mignon\****

*8oz center cut grass fed filet served with garlic mashed  
potatoes and vegetable of the day · 28.99  
Top with blue cheese and mushrooms · 3*

### ***Top Sirloin\****

*10oz center cut USDA Prime Certified Angus Beef strip served with  
garlic mashed potatoes and our vegetable of the day · 18.99*

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### ***Frenched Pork Rib Chop***

*14oz Center Cut Frenched Chop marinated in brown sugar served with seasoned potato wedges and  
our vegetable of the day · 18.99*

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### ***Chicken Piccata***

*Two lightly breaded chicken breasts with capers and lemon butter sauce,  
spaghetti, and our vegetable of the day · 15.99*

### ***Seafood Ravioli a la Vodka\****

*Jumbo raviolis filled with lobster, pollock, spinach, red pepper, and ricotta cheese topped with our house made  
tomato vodka sauce · 17.99*

### ***Alaskan Salmon\****

*Grilled Alaskan Wild Caught Salmon with lemon butter served  
with garlic mashed potatoes and vegetable of the day · 17.99  
Sub Orange Honey Glaze, Sweet Jalapeno Lime Glaze, or  
Blackened for no additional charge*

### ***Caribbean Whiskey Burger (contains alcohol)***

*Our 1/2lb burger with pineapple marinated in our house whiskey, grilled onions and jalapenos, provolone  
and pepper jack cheeses, bacon, lettuce, tomato, and BBQ sauce · 13.99*

*\*Contains Dairy*