

FATHER'S DAY

Sunday, June 15

first course

Buffalo Shrimp & Blue Cheese Polenta ^{GF}
spiced shrimp with arrabbiata sauce, blue cheese polenta cake

Venison Crostini
venison tenderloin, served on toasted ciabatta, with horseradish slaw and toasted pistachios

second course

Wedge Salad ^{GF}
iceberg lettuce with blue cheese crumbles and dressing, topped with pickled red onions, cherry tomatoes and peppered pancetta

Shiner Bock & Cheddar Cheese Soup
with bacon, green onions, and seeded rye crostini

third course

Whiskey Glazed Pork Chop ^{GF} | 39 |
grilled 16 oz pork chop with a maker's mark bourbon glaze, topped with a jalapeno-bacon jam, and served with roasted potatoes

Chicken Fried Chicken with Black Truffle Country Gravy | 39 |
lightly breaded chicken, finished with shaved black truffles and country gravy, served with roasted garlic mashed potatoes

Surf & Turf | 49 |
12 oz grilled ribeye topped with a rosemary demiglace, served with three grilled colossal shrimp and roasted garlic mashed potatoes

Mediterranean Branzino ^{GF} | 39 |
pan seared branzino, served over a tri-colored quinoa, along with spinach greens, black beans, cucumber, cherry tomatoes, and feta cheese dressed in a dijon vinaigrette

kids menu

12 & under | 14 |

Chicken Fingers ^{GF}
breaded breast cut into strips with comeback sauce and a side of fries

Magic Waffles
belgian pearl sugar waffles with whipped cream, syrup, and berries

dessert

additional | 10 |

Espresso Chocolate Mousse Cake ^{GF}

Crème Brûlée ^{GF}