



BULL & BOAR*

Includes Chef's Choice Vegetables and your choice of side: Garlic Mash, Cheddar Mash, Wild Rice or Fries
>Served 5 p.m. – Close<

STEAK & CHOP ADD -ONS

FIN & FEATHER*

>Served 5 p.m. – Close<

Filet

8 oz. Certified Angus Beef. 39

Ribeye

14 oz. Certified Angus Beef. 38

Baseball Sirloin

8 oz. Certified Angus Beef. 28

Porterhouse Pork Chop

10 oz. Porterhouse Pork Chop. 25

Whiskey Blues Ribeye

14 oz. Ribeye, topped with Blue Cheese, Crispy Truffled Onions and Bourbon Whiskey Glaze, served with garlic mashed potatoes and fried brussels. 41

Buffalo Ribeye

12 oz. Cast Iron Buffalo Ribeye with Black Garlic Cream, roasted truffle potatoes, and chef's choice vegetable. 34

Bacon Wrapped Meatloaf

Stacked Meatloaf, wrapped in premium bacon, topped with mushroom gravy. 23

Smoked Bacon Gnocchi

Tender Potato gnocchi, cremini mushrooms, thick smokey bacon, creamy parmesan sauce. 22

Southwest Filet

8 oz. Blackened and Grilled Filet with green chili spiced beans and rice over chili lime sauce. 40

Blackened. 2

Espresso Rub. 2

Roasted Garlic. 2

Grilled Onions. 3

Gorgonzola. 3

Blackberry Jalapeno Sauce. 3

Sriracha Bourbon Sauce. 3

Sautéed Mushrooms. 3

Stacked Chicken Parmesan

Crispy Fried Chicken, Cavatappi pasta, house marinara and fresh mozzarella. 24

Corn Cream Seared Scallops

Roasted potatoes and chorizo hash over sweet corn cream. 30

Honey Cornbread Chicken and Waffles

Fresh honey cornbread waffles, crispy chicken, honey wing sauce, creamy parmesan sauce, green onions. 24

Cajun Shrimp and Mac

Smoked gouda mac and cheese, Cajun shrimp, fresh green tomato Pico de Gallo. 26

Ahi Stacked Poke

Cucumber, rice, kimchi, guacamole, sesame crusted grilled ahi, sweet soy reduction, rice noodles. 27

Red Curry Coconut Yakisoba

Yakisoba noodles, coconut curry broth, fresh vegetables, fresh jalapeno, cilantro, peanuts. Chicken. 21 Spicy Shrimp. 23

Pan Seared Pesto Salmon

Pan Seared Salmon, bacon/cremini wild rice risotto, fresh nut free basil pesto and balsamic glaze. 27