

AUGUST CHEF'S MONTHLY *Specialty Menu*

Each month our chef creates a special menu offered daily

APPETIZERS

Black N Bleu Salad

Blackened steak over arugula with crumbled bleu cheese, crumbled bacon, red onion and croutons | 14

Bacon Wrapped Scallops

(3) Bacon wrapped scallops over mixed greens with a dijon cream sauce | 12

ENTRÉES

Spicy Salmon

Cajun encrusted salmon filet served with avocado salsa | 24

Surf N Turf

(3) Grilled filet medallions and garlic shrimp served with demi-glace and asparagus | 27

DESSERT Sorbet

All natural Pineapple | 8

WHISKEY OF THE MONTH

Westland Peated Single Malt

American 92 proof | 14
for 1oz pour

COCKTAIL OF THE MONTH

TIFFANY MARGARITA

Silver tequila, triple sec, and blue curacao topped with Champagne | 7.5



FLIGHT OF THE MONTH

\$13



Maker's Mark - 90 proof
Maker's 46 - 94 proof

Iron Abbey's selected Maker's Mark Barrel- 114 proof

Flights include (3) .5oz pours

SUNDAY SPECIAL

Available Sunday Starting at 5PM

Braised short rib topped with au jus with mashed potatoes and seasonal vegetable | 21