

# 4 & 5

## CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

### **Roasted Beet & Blueberry Salad 13.95**

red & golden beets, watermelon radish, fresh mozzarella, watercress, quinoa, lemonette dressing, sesame oil

### **Rodeo Burger 16.50**

american cheese stuffed patty, habanero jack cheese, smoked brisket, fried jalapenos, bbq sauce, brioche bun, choice of side

### **Shrimp Scampi 23.95**

linguini pasta, cherry tomatoes, fresh herbs, white wine, lemon, arugula, pecorino cheese, garlic butter

### *Featured Drinks*

#### **Modist Brewing Co.**

#### **Teal Label Can 5**

West Coast IPA 6.3% ABV

### **Strawberry Splash 13**

gray whale gin, fresh strawberries, st. germain, lime juice, simple syrup

### **Rosé, Laroche**

(france)

**12 | 17 | 48**

## **PRIME RIB** after 5pm

### **Thursday, Friday & Saturday**

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

**Queen Cut 32.95 King Cut 39.95**

\*\* consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.