

Entrées

Bourbon Ginger Salmon

Wild caught Atlantic salmon filet grilled and topped with bourbon ginger glaze served on a bed of mushroom, tomato, and kale risotto with a side salad. **17.99**

Venison

Tender chunks of venison sautéed with wild mushrooms, white onion, and garlic in a red wine reduction served with mashed purple potatoes, roasted squash medley, and a side salad. **\$18.99**

Harvest Rice

Butternut squash sautéed with snow peas, onion, zucchini, and mushrooms in a brown butter honey sage sauce on a bed of forbidden rice, topped with goat cheese and crumbled bacon and served with a side salad. **\$14.99**



We can gladly make this a vegetarian dish!

Hereford Steaks

Hand cut certified Texas Hereford steaks grilled to order and served with your choice of one from-scratch side and a side salad.

NY Strip

10 oz. 17.99

16 oz. 24.99

Ribeye

16 oz. 29.99

Try it with ...

Darin's homemade steak sauce **.50**

Bleu Cheese Crumbles **.75**

Mushrooms & Onions **1.99**

Make it a Surf & Turf

Crab Cake **6.99**

Shrimp **6.99**

Salmon Filet **8.99**

Tuna Steak **8.99**

Large Parties

Large parties require extra time and resources to accommodate. Therefore an 18% gratuity will be added to parties larger than 6.

Please, no more than 4 separate checks per party.