



Fall Features



Butternut Squash Soup

Rich and comforting, garnished with toasted pepitas. 8

Chicken Potstickers

Pan-seared and served over a crisp sweet chili slaw, accompanied by a savory dipping sauce. 18

Southwest BBQ Salad

Chopped lettuce, chicken, black beans, mixed cheeses, fresh tomatoes, and sweet corn, tossed in a creamy ranch dressing. Topped with crispy tortilla strips, fresh avocado, and finished with a sweet and smoky BBQ sauce drizzle. 19

Braised Beef Bowl

Sticky rice topped with tender slow-braised beef, sautéed peppers and onions, and roasted poblanos. Finished with a rich white cheese sauce and crisp tortilla strips. 22

Apricot-Glazed Grilled Shrimp Skewers

Five perfectly grilled shrimp served alongside citrus-cilantro rice, steamed green beans, red peppers, red onions, gently tossed in a smoky ancho aioli. 25

Bourbon Porterhouse Pork Chop

A premium 16 oz grilled White Marble Farms bone-in porterhouse pork chop, served with chipotle sweet potatoes, homemade applesauce, and roasted vegetables, finished with a rich bourbon sauce. 24

Pumpkin Bread Pudding

Served warm and finished with a decadent caramel and sweet icing drizzle. 9
Add a scoop of vanilla ice cream for \$3

Fall menu runs through November 4th