

JULY

CHEF'S MONTHLY

Specialty Menu

Each month our chef creates a special menu offered daily

APPETIZERS

Strawberry Salad

Sliced strawberries over a bed of spinach with toasted sesame seeds, crumbled feta cheese and almonds served with balsamic vinaigrette | 13

Apple Crunch Salad

Romaine hearts topped with granny smith apple slices, red grapes, crumbled bacon and blue cheese tossed in a cider vinaigrette | 12

ENTRÉES

Chicken Oscar

Medallion of chicken served with asparagus and crabmeat topped with a creamy béarnaise sauce | 22

Salmon Balsamico

Balsamic glazed salmon with a sweet tomato and mozzarella salad | 21

DESSERT

Sorbet

All Natural Mango | 8

WHISKEY OF THE MONTH

Macallan 12 year Sherry Oak Edition

Scotland 86 proof | 10
for 1oz pour

COCKTAIL OF THE MONTH

Pineapple Sweet Tea

old overhold rye, pineapple juice, simple syrup, iced tea. | 8



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