

WINTER SPECIALS

HURRY IN FOR THESE LIMITED TIME OFFERS!

Harvest Bowls

\$15⁰⁰
YOUR CHOICE

**MONDAY - FRIDAY
11AM - 3PM**

[ALASKAN BOWL]

grilled salmon, soba noodles, carrots, pickled cucumber, kale blend, green onions, cilantro, apricot glaze, house made ponzu

[ANGUS BOWL]

blackened steak, over parmesan basil risotto, spinach and tomatoes

[CALI BOWL]

roasted dark meat chicken, seasoned corn, onion, tomatoes, avocado, cilantro lime rice, salsa verde

[SWEET CHILI SHRIMP BOWL]

teriyaki glazed shrimp, cilantro lime rice, cucumber-avocado salsa, sweet chile aioli

[GYRO CHICKEN BOWL]

greek marinated chicken, seasoned rice, fresh tomato, cucumber, red onion, kalamata olives, crumbled feta, tzatziki sauce



RESERVE WINE SERIES

PRIVATE FIVE-COURSE WINE DINNERS | RESERVATIONS ONLY | 352-571-5514

JAN. 8TH - CHEF'S TABLE; JAN. 15TH - CARIBBEAN NIGHT;
JAN. 22ND - LATIN FUSION; JAN. 29TH - ASIA INSPIRED.

**SIP INTO THE WEEKEND
\$20 BRUNCH PITCHERS**

HOUSE MIMOSA, SANGRIA, & BLOODY MARY

SATURDAY & SUNDAY • 10AM - 3PM

SATURDAY & SUNDAY 10AM - 3PM. NOT COMBINABLE WITH ANY OTHER OFFERS.
LIMITED TIME OFFER CAN END AT ANY TIME.

KC STRIP

**FRIDAY & SATURDAY
3PM - CLOSE**

14OZ TOPPED WITH
GARLIC BUTTER AND SERVED
WITH MASHED POTATOES
AND ASPARAGUS / 39

Late Nights

\$6 FEATURED MARTINIS / DAILY / 8PM - CLOSE