



*chef's  
new years eve  
specials*

**STEAK & LOBSTER 51**

*Pan seared beef tenderloin, poached Lobster tail with drawn butter, au gratin potatoes and green beans almandine*

**SMOKED BBQ BRISKET 35**

*Bourbon Southern peas with tasso ham collard green, served with peach BBQ sauce*

*seasonal  
cocktails*

**WINTER HOLIDAY 12**

*Malibu coconut rum, pineapple juice, coconut cream, lime*

**FIRESIDE OLD FASHION 16**

*Bulleit Bourbon Frontier Whiskey, simple syrup, orange bitters, dark chocolate bitters, smoked and topped with a roasted marshmallow*

**WOODFORD RESERVE CHOCOLATE  
COVERED BERRIES OLD FASHION 18**

*Woodford Reserve Kentucky Bourbon, house-made grenadine, Woodford Reserves cherry & chocolate bitters, Luxardo cherry*

**\*\*PLEASE NOTE: WE ARE A CASHLESS BAR\*\***