



# WICKED FLAVORS OF FALL

OCTOBER 30 – NOVEMBER 1

Chef Dean has created a special menu filled with rich, comforting fall flavors and a little Halloween mischief.

Our regular menu will also be available.



## APPETIZERS

### Mushroom Gruyère Flatbread | 14.9

Wild mushrooms, melted Gruyère, fresh thyme and balsamic drizzle.

### Devilish Eggs | 12.9

Chef Dean's wicked twist on classic deviled eggs.

## SOUP

### Autumn Harvest Bisque

A creamy sweet potato bisque with warm autumn spices.

## SALAD

### Blood Moon Beet Salad | 9.9

Roasted beets, whipped goat cheese, candied walnuts, mixed greens, hazelnut vinaigrette and balsamic glaze.



## ENTRÉES

### Black Magic Duck | 34.9

Pan-seared duck breast with a black cherry, blackberry and port wine reduction. Garlic smashed potatoes and fresh vegetables.

### Beef Bourguignon | 24.9

Tender red wine-braised beef with mushrooms, pearl onions and carrots. Served over garlic smashed potatoes.

### Autumn Cider Mahi | 29.9

Pan-seared mahi-mahi with apple cider beurre blanc and cranberry-orange relish. Rice and fresh vegetables.

### Enchanted Harvest Ravioli | 23.9

Butternut squash ravioli in a champagne cream sauce with fresh sage and shaved Parmesan.

### Shrimp & Andouille Fra Diavolo | 25.9

Shrimp and smoky andouille sausage tossed with linguine in a spicy garlic, white wine and tomato sauce.

## DESSERT

### Midnight Pumpkin Cheesecake | 10.9

Creamy pumpkin cheesecake with Chantilly whipped cream and dark chocolate sauce.

## WICKED COCKTAILS

### Poison Apple Margarita

A wicked twist on a classic margarita with a black salt rim.

### Spiced Pear Martini

A fall-inspired martini with warm pear and autumn spices.

VISIT THE HOST STAND  
TO MAKE A RESERVATION

*Reservations are highly recommended.*