

CRAFT COCKTAILS

OLD FASHIONED BASIL HAYDEN / SIMPLE SYRUP / BITTERS ORANGE TWIST (SMOKED OR REGULAR) MAKE IT A GODFATHER +\$2.00	12
OAXACA OLD FASHIONED CAZADORES REPOSADO / MEZCAL AGAVE / ORANGE BITTERS / ORANGE TWIST	9
ZACAPA OLD FASHIONED ZACAPA 23 AGED RUM / DEMERARA SYRUP / BITTERS	10
BUBBLES AND BERRIES GREY GOOSE VODKA / SPARKLING BRUT / BERRIES	12
HUGO SPRITZ ST GERMAINE / BRUT / MINT	9
ABSINTHE FRAPPÉ ST. GEORGE ABSINTHE / LEMON / BRUT SIMPLE SYRUP / MINT	10
6TH FLOOR MARTINI BELVEDERE / DRY VERMOUTH / SMOKED BLUE CHEESE / STUFFED OLIVES	10
RASPBERRY LEMON DROP LEMON VODKA / RAZZMATAZZ / TRIPLE SEC / LEMON	10
ESPRESSO MARTINI TITOS / ESPRESSO / COFFEE LIQUER	10
SOUTHSIDE EMPRESS EMPRESS GIN / LIME / SIMPLE SYRUP / MINT	10
TROPICAL PAINKILLER ZACAPA 23 AGED RUM / BLOOD ORANGE PINEAPPLE / COCONUT	11
BRANDY MANHATTAN HENNESSEE VSOP / SWEET VERMOUTH / BITTERS	12
MACHETE MULE BLANCO TEQUILA / MEZCAL / LIME / GINGER SYRUP	10
BLOOD ORANGE MARGARITA CASAMIGOS BLANCO / LIME TRIPLE SEC / BLOOD ORANGE	12
SPICED PEAR WHISKEY SOUR ST. GEORGE SPICED PEAR / BULLEIT RYE LEMON / SIMPLE SYRUP	12

ALL PRICES SUBJECT TO 9.25% TRIBAL SALES TAX

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
20% GRATUITY ADDED ON PARTIES OF SIX OR MORE

APPETIZERS

SHRIMP SCAMPI LEMON / GARLIC / WHITE WINE BUTTER / FRESH HERBS	14
BEEF KABOBS FILET / BELL PEPPER / ONION JALAPEÑO CILANTRO CHIMICHURRI	15
CHICKEN SATAY GRILLED CHICKEN THIGH THAI PEANUT SAUCE	12
SPINACH & ARTICHOKE DIP ROASTED GARLIC / PECORINO ROMANO / PARMESAN / CREAM CHEESE / NAAN BREAD	10
FRIED CALAMARI LEMON CAPER AIOLI	22
PRIME RIB SLIDERS (3) BRIOCHE / CREAMY HORSERADISH CARMALIZED ONIONS	14
CRAB CAKES DILL / OLD BAY / LEMON CAPER AIOLI	26

SOUPS & SALADS

CLASSIC CAESAR SALAD ROMAINE / HERB CROUTONS PARMESAN CHEESE / WHITE ANCHOVIES WITH JUMBO PRAWNS +10 WITH CHICKEN BREAST +8	13
WEDGE SALAD ICEBERG / TOMATO / BACON / RED ONION BLUE CHEESE CRUMBLES	14
HOUSE SALAD BABY SPRING MIX / TOMATO / CUCUMBER CARROTS / CROUTONS / CHOICE OF DRESSING	8
CLAM CHOWDER SOURDOUGH BOWL / CHIVES / BACON	10

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STEAKS

TRI TIP STEAK, 8OZ	24
FILET MIGNON, 8OZ	45
NEW YORK STEAK, 6OZ	29
NEW YORK STEAK, 12OZ	49
COWBOY CUT, 18OZ RIBEYE	54
PORTERHOUSE, 24OZ	72
PRIME RIB, 14OZ	39

SIDES & ENHANCERS

BLEU CHEESE CRUST	6
LOBSTER TAIL	MP
CREAMED SPINACH	8
SAUTÉ MUSHROOMS	10
GARLIC MASHED POTATOES	6
JUMBO BAKED POTATO	6
LOADED BAKED POTATO	10
MAC-N-CHEESE	6
SEASONAL VEGETABLES	6

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CHEF'S FEATURED ENTREES

CEDAR WRAPPED SALMON MISO MARINATED / ASPARAGUS LEMON / RICE PILAF	32
SOUS VIDE PORK CHOP CENTER CUT PORK LOIN / MUSHROOM GRAVY GARLIC MASHED POTATOES / SEASONAL VEG	29
CHICKEN ALFREDO FETTUCCINE / CREAMY ROASTED GARLIC SAUCE SUBSTITUTE PRAWNS (5)	23
SURF AND TURF PASTA FETTUCCINE / CREAMY PESTO SAUCE PARMESAN / GRILLED TRI TIP / SHRIMP	28
SAFIRE BURGER WAGYU BEEF / WHITE CHEDDAR CARAMELIZED ONIONS / BRIOCHE BUN	24

DESSERTS

TURTLE CHEESECAKE	10
CLASSIC CRÈME BRÛLÉE	10
CHOCOLATE LAVA CAKE	10

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