

FATHER'S DAY SPECIALS

COCONUT SHRIMP STARTER

six jumbo shrimp with house-made pineapple glaze for dipping 12.9

BAJA SEA BASS

wood-grilled sea bass served over refried black beans and jasmine rice, topped with mango salsa, fresh avocado, and drizzled with chef-crafted cilantro-lime sauce, finished with crispy tortilla strips 39.5

BOURBON GLAZED RIBEYE*

16 oz, wood-grilled and finished with chef-crafted sweet & spicy glaze and served with roasted new potatoes and broccoli 37.9

DIABLO UNICORN FISH

wood-grilled and topped with three jumbo shrimp and zesty cream sauce, served with jasmine rice and asparagus 26.5

CHEERS TO DAD

WHISTLEPIG MAPLE OLD FASHIONED

WhistlePig Piggyback Bourbon, WhistlePig's own Vermont maple syrup, Angostura bitters, orange and candied peppered bacon 14.9

PARKER'S MARGARITA

founder Chris Parker's favorite finished with OJ and Grand Marnier 12.5 upgrade to Patrón add 3