



Chris Clark - Director of Food and Beverage

Executive Chef - Kevin Renfro

Chef Tournant - David Baird, Pastry Chef - Kenny Kilmer

Join us for a

Prime Evening of Beef

1st Thursday of each month

House Cut 12 ounces \$28.95

King Cut 16 ounces \$34.95

Plus tax & gratuity

Dessert not included

Braveheart Prime Angus Rib of Beef

Roasted low & Slow seasoned with fresh herbs, hand sliced, blue cheese iceberg wedge salad, gruyere mashed red potato, and your choice of two vegetables, creamed spinach, green beans, or cauliflower polonaise, served with warm Sister Shubert's rolls and herb butter.

Dessert \$8

Hummingbird Cake

Mike's Pies - Peanut Butter or Key Lime

For reservations email Chris Clark @ cclark@killearncc.com