

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese. \$7.9

GORGONZOLA SHRIMP

Seared large shrimp, lobster brandy cream sauce, gorgonzola.
Grilled garlic crostini. GFO \$16.9

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella,
basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic
whipped potatoes and grilled asparagus. GF \$38.9

CRAB TOPPED ROCKFISH WITH TARRAGON BÉARNAISE

Grilled, topped with lump crab meat. Garlic whipped potatoes
and steamed broccoli. GF \$31.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries,
powdered sugar, edible flowers. V \$12.9

• Available only during Sunday Brunch •

APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream,
caramel drizzle. V \$8.9

CARROT CAKE

Carrots, walnuts, raisins, cream cheese icing, caramel. V \$8.9

STICKY TOFFEE PUDDING

House made, bourbon toffee sauce, vanilla bean ice cream,
whipped cream. V \$8.9

APPLE CRISP

Fresh pressed apple cider, cinnamon, ginger beer, lime. \$6

SMOKED MANHATTAN

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory
smoke. \$14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions. Please inform your server of any intolerances
or allergies.

**All fried items assume cross-contamination with some or all of the
following allergens: sesame, poultry, fish, and shellfish.