

Specials

SPARKS FLY

POM juice, grenadine, Sprite, edible glitter. \$9

• Sweet + bright •

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$10

LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley. \$15.9

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF \$11.9

COWBOY BUTTER NY STRIP*

12 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and grilled asparagus.

GF \$38.9

CRAB + SHRIMP TOPPED ROCKFISH

Organic, certified sustainable, fresh caught. Topped with crab, shrimp, lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF \$38.9

OAK CREEK PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine garlic butter sauce, grilled lemon. GFO

\$18.9

CRÈME BRÛLÉE FRENCH TOAST

Vanilla custard stuffed, buttered + brûléed croissants, chocolate covered strawberry, raspberries, whipped cream, powdered sugar. V \$12.9

• Available only during Sunday Brunch •

CHOCOLATE MOUSSE CAKE

Hudson Valley Bakery, rich genoise cake, scratch made chocolate mousse, chocolate glaze, fresh strawberry. V \$9.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$10.9

*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.