

Specials

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon basil sauce. GFO \$15.9

GRILLED JALAPEÑO PANZANELLA SALAD

House-made cornbread croutons, grilled jalapeño, red peppers, red onion, cucumber, romaine, feta, cilantro. Citrus mojo dressing. VO+ \$9.9

NY STRIP* SCAMPI

12 oz. USDA Braveheart Black Angus Beef®, seared shrimp scampi topping. Garlic whipped potatoes and steamed broccoli. GF \$42.9

LOBSTER + FENNEL RAVIOLI

Lobster meat filled ravioli, fennel + caraway beurre blanc, shaved parmesan. \$22.9

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 •

STRAWBERRY TRES LECHES

House-made, strawberry milk purée, whipped cream, fresh strawberry. V \$7.9

ST. ELDER GREYHOUND

Tanqueray Gin, St-Germain Elderflower, grapefruit, rose. \$12

BASIL LIMONATA

Fresh basil, lemon, lemon-lime soda. \$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 allergies or intolerances. **All fried items assume cross contamination with some or all of the following allergens: dairy, sesame, poultry, fish, and shellfish.