

Specials

LAVENDER FRENCH 75

Hendrick's gin, prosecco, lavender, lime. \$13

LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$8

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme. \$9.9

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

FILET MIGNON* SURF + TURF

7 oz. Choice Braveheart Black Angus Beef® topped with seasoned butter + paired with a 4 oz. jumbo lump crab cake. Garlic whipped potatoes and steamed broccoli. GF \$39.9

GREEN CHILI SCALLOPS

Seared scallops, crispy prosciutto**, jalapeno-lime chili butter. Garlic whipped potatoes and STH bacon succotash. GF \$36.9

SMOKED SALMON 'DESI'

Capers, cream cheese, fresh dill, onion. Served atop crispy hash brown potatoes**. Choice of side. \$12.9

- Only available during Sunday Brunch •

LIMONCELLO MASCARPONE CAKE

Sicilian lemon infused sponge cake, Italian mascarpone layers, white chocolate shavings, candied lemon slice, powdered sugar. V \$9.9

*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, dairy, fish, and shellfish.