

Specials

STEAMED SHRIMP

Old Bay, house-made cocktail sauce, horseradish. GF HH

• ½ lb. \$12.9 | 1 lb. \$23.9 •

FILET MIGNON BURGUNDY

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, fresh mozzarella, basil, Josh Cabernet Sauvignon burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$44.9

PAN-ROASTED SWORDFISH

Certified sustainable. Topped with bright, house-made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$33.9

FALAFEL BOWL

Organic greens, chickpea fritters**, cucumber, red onion, ripe + sundried tomatoes, grilled coriander carrots, feta. Hummus, tzatziki sauce and red wine vinaigrette. Flatbreads. GF V VO+ \$15.9

• also available during Sunday brunch •

BANANAS FOSTER CHEESECAKE

Creamy NY-style cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur + 151 rum. Served with warm caramel sauce and whipped cream. GF V \$9.9

WATERMELON + MINT LEMONADE

Watermelon, mint, lemonade. \$9

• refreshing + light •

*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 items have the potential for cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.