

# Specials

## TOMATO BASIL SOUP

House made, basil, parmesan. V

\$4.9 cup | \$7.9 bowl

## HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$10

## SOUTHWEST STEAK\*

8oz USDA Choice Black Angus flat iron steak chili glazed and char grilled. Garlic whipped potatoes and

Southwest corn. \$25.9

## SALMON WITH LEMON DILL CUCUMBER SAUCE

Certified sustainable, fresh caught. Broiled with lemon dill cucumber sauce. Garlic whipped potatoes and

grilled asparagus. GF \$26.9

## TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich

mascarpone. \$11.9

## BLUEBERRY BLITZ

Blueberry, Sprite, lime. \$6

## TUCHER HELLES LAGER

Germany-Helles Lager-ABV 5.2% \$7

## STONE SUBLIMELY SELF-RIGHTEOUS

RVA- Imp. Black IPA- ABV 8.7%-12oz Can \$10

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