

Specials

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$14.9

NY STRIP* WITH TARRAGON BÉARNAISE

14 oz. bone in USDA Choice Braveheart Black Angus Beef®, house made tarragon béarnaise. Garlic whipped potatoes and steamed broccoli. GF \$42.9

SHRIMP + SCALLOP SCAMPI

Seared and topped with house made scampi sauce, grilled lemon. Garlic whipped potatoes and steamed spinach. GF \$24.9

LOBSTER RAVIOLI

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

CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes. GF \$15.9

• Available only during Sunday Brunch. •

MANGO OLIVE OIL CAKE

House made, mango puree, fresh lime curd, whipped cream, mint. \$9.9

PURPLE RAIN

Empress 1908 Indigo gin, simple, Q tonic. \$12

*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.