

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF
\$15.9

SOUTHWEST STEAK

8 oz. USDA Choice Black Angus flat iron* chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Southwest corn. \$25.9

FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeno, blackened red snapper, tasso ham, scallions, wasabi microgreens. GF \$30.9

SHRIMP FETTUCCHINE ALFREDO

Fettuccine, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO VO \$25.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

MANGO PEACH SANGRIA

White wine, mango, peach, fresh juices. \$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: shellfish, fish, poultry, dairy, and sesame.