

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, house-made rémoulade, alfalfa sprouts. GF \$13.9
• Add an additional mini crab cake +4.9 •

FILET* OSCAR

7 oz. USDA Choice Braveheart Black Angus Beef® topped with jumbo lump crab meat and lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

PALO VERDE SALMON*

Certified sustainable. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

SEASONAL CATCH: HADDOCK

Certified sustainable. Choice of topping and two house-made sides. GF \$26.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. GFO \$23.9

RASPBERRY + WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. V \$11.9

PINK SANGRIA

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

*Foods are cooked to order. 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 allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.