

# 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 •

## AHI TUNA\*\* SALAD

Seared rare\*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts. House-made ponzu wasabi vinaigrette. GFO \$22.9

## COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip\*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$42.9

## BOURBON-GLAZED SALMON\*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$26.9

## SEASONAL CATCH: ROCKFISH

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

## SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, parmesan. GFO VO \$26.9

- Pairs well with Ruca Malen Malbec •

## TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. V \$10.9

## FIRESTEED PINOT NOIR

Willamette, Oregon. Aromas of raspberries, cedar, leather, and exotic spices.

Berry and cherry flavors are framed by soft tannins and continue on throughout its lingering finish.

- glass \$10 | bottle \$39 •

## GARDEN SPRITZ

Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco. \$15

- bright + citrusy •

## WATERMELON MARTINI

Tito's Handmade Vodka, lime, watermelon. \$15

- bright + fruity •

\*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.