

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.
GF \$13.9

LAND + SEA

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$42.9

FLOUNDER PICCATA

Lightly breaded + pan-seared, topped with lemon-caper butter.
Garlic whipped potatoes and grilled asparagus. GF \$29.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$27.9

SEAFOOD TRIO

Clams, mussels, and shrimp sautéed in a delicate white wine and lemon sauce over angel hair pasta. GFO \$25.9

3-LAYER CHOCOLATE CAKE

Rich, moist cake, ganache, raspberry coulis, whipped cream, strawberry. V \$11.9

GREEN DRAGON MULE

Green Dragon Tea, Pearl Vodka, lime, POM juice, Q ginger beer. \$13
• clean + spicy •

*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.