

# Specials

## MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, rémoulade, alfalfa sprouts.

GF \$13.9

- Add an additional mini crab cake +4.9 •

## BLACKENED BACON-JALAPEÑO CHICKEN

Pan-seared, mild bacon-jalapeño relish. Garlic whipped potatoes and southwest corn. GF \$23.9

## BOURBON SALMON\*

Certified sustainable. Brushed with house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$27.9

## SEASONAL CATCH: ROCKISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

## CHICKEN PICCATA

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

## MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim. Festive + refreshing! \$15

## WILD BERRY SHORTCAKE

Fresh baked shortcake biscuit, mixed berries and whipped cream with house made Grand Mariner sauce. \$11.9

## PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$11.9

## JOEL GOTT 815 CABERNET SAUVIGNON

California. Aromas of raspberries, blackberries, plum, and mocha with notes of cinnamon and cedar. \$12 | \$46

## VICTORY FESTBIER

PA - Festbier - ABV 5.6% \$8.00

\*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.