

Specials

RICOTTA + SPINACH FLATBREAD

Garlic oil, ricotta, steamed spinach, mozzarella, fresh basil. GFO V
\$11.9

AHI TUNA** SALAD

Seared rare*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts. House-made ponzu wasabi vinaigrette. GFO \$23.9

MARINATED STEAK

8 oz. USDA Choice Black Angus flat iron steak*, chimichurri. Garlic whipped potatoes and southwest corn. GF \$25.9

FLOUNDER PICCATA

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

SEASONAL CATCH: ROCKFISH

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

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian fennel sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO \$23.9

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.