

Specials

BACON-WRAPPED SCALLOPS

Large scallops, cherrywood-smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$20.9

AHI TUNA** SALAD

Seared rare*, romaine hearts, micro greens, radish, chili marinated edamame, cucumber, avocado, peanuts. House made ponzu wasabi vinaigrette. GFO \$22.9

SURF + TURF

7 oz. Choice Braveheart Black Angus filet mignon* topped with seasoned butter, jumbo lump crab cake. Garlic whipped potatoes and grilled asparagus. GF \$42.9

SEASONAL CATCH: BRANZINO

Certified sustainable. Choice of topping and two house made sides. GF \$30.9

BOURBON SALMON*

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

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO \$24.9

MANGO MOUSSE CAKE

Delicate sponge cake, tangy mango mousse, mixed berries, raspberry coulis, whipped cream. V \$11.9

OZMOPOLITAN

Pearl vodka, blue curacao, pineapple, orange, lime, simple. \$14

*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.