Specials

French Onion Soup
Classic, house-made with melted Grand Cru Swiss cheese. $7.9

Seared Scallops
Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF $35.9

Seasonal Catch: Mahi-Mahi
Certified sustainable. Choice of topping and two house-made sides. GF $25.9

Seaside Pasta
Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO $26.9

Crème Brûlée
House-made vanilla custard, caramelized raw sugar crust. GF V $9.9

Pallini Limoncello
$10
• bright + sweet •

Afterlife Elixir
Ilegal mezcal, Midori, lime, simple, volcanic salt rim. $14
• bright + smoky •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your rise of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.
**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.