

# Specials

## FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$6.9

## SEARED AHI TUNA\*\*

Seared rare\*, seaweed salad, poke sauce, microgreens, green onion. \$14.9

## MEAT LOVERS FLATBREAD

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO \$9.9

## TRUFFLE BUTTER NY STRIP\*

11 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and STH bacon succotash. GF \$35.9

## SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$23.9

## CRÉME BRÛLÉE

House-made vanilla custard, caramelized raw sugar crust. GF V \$8.9

## NY SOUR

Bulleit Bourbon, lemon, Warre's Tawny Port float. \$14  
• bold + citrusy •

\*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 intolerances or allergies.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.