

# Specials

## LOBSTER BISQUE

Cream, sherry, lobster knuckle meat, parsley.  
• bowl \$15.9 •

## MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta.  
House-made balsamic vinaigrette. GF VO \$13.9  
• add chicken +8, shrimp +9, steak\* or salmon\* +14 •

## TRUFFLE BUTTER FILET MIGNON\*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

## SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$32.9

## FRIED ICE CREAM

House-made, coated vanilla bean ice cream, cinnamon tortilla shell\*\*, caramel sauce, strawberries, whipped cream. GF \$8.9

## ESPRESSO MARTINI

Tito's handmade Vodka, cold brew double espresso, Kahlúa. \$13

## MANGO-PEACH SANGRIA

White wine, mango, peach, fresh juices. \$9  
• bright + fruity •

\*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, dairy, fish, and shellfish.