

Specials

LAVENDER-LEMON

Tanqueray Gin, lavender, fresh lemon. \$12
• herbal + bright •

LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$9
• floral + citrusy •

GREEN CHILI MUSSELS

Prince Edward Island mussels, shallot + green chili compound butter, cherry tomatoes, lime, cilantro. Grilled garlic crostini. GFO \$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 \$14.9
• Add chicken or shrimp +10. Add salmon* +14. Add steak* +16. •

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

SMOKED SALMON 'DESI'

Capers, cream cheese, fresh dill, onion. Served atop crispy hash brown potatoes**. Choice of side. GF \$12.9
• Only available during Sunday Brunch •

COCONUT PIE

House-made, caramelized pineapple, Myers's rum sauce. V \$10.9

*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.