

# Specials

## BUTTERNUT SQUASH SOUP

House-made. Butternut squash, ginger, apples, and yogurt crema. GF

V

• cup \$6.9 | bowl \$8.9 •

## MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts. GF

\$18.9

## PORK BBQ SLIDERS

Slow-roasted pulled pork, house-made jicama slaw. With greens. \$13.9

(2) | \$18.9 (3)

## NY STRIP\* MARSALA

12 oz. USDA Choice Braveheart Black Angus Beef® topped with melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$38.9

## FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeño, blackened flounder, tasso ham, scallions, wasabi microgreens. 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 \$32.9

## PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

## PINK SANGRIA

White wine, prickly pear, and fresh juices. \$10

## BOURBON FLIGHT

Four Roses Bourbon Single Barrel, Woodford Reserve, Jefferson Reserve, Elijah Craig Small Batch. \$15

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