

Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$7.9

SALMON* SLIDERS

Two sliders. Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens. \$14.9

CRAB-STUFFED SALMON*

Certified sustainable. Grilled, topped with lump crab meat and finished with lemon butter sauce. Garlic whipped potatoes and steamed broccoli. GF \$28.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$25.9

CAIPIRINHA

Leblon Cachaça, lime, and sugar. \$11
• tart + tropical •

PALLINI LIMONCELLO

\$10
• bright + sweet •

*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.