

Specials

FRENCH ONION SOUP

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

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon-basil sauce. GFO \$16.9

CHICKEN + BLACK BEAN TOSTADA

Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapenos, black bean salsa, cilantro, sour cream. GF VO \$8.9

STEAK + TRUFFLE FRITES

12 oz. USDA Choice Braveheart Black Angus Beef® NY strip* sliced and topped with herb butter. Truffled sea salt shoestring French fries**, parmesan, parsley, truffled lemon aioli. GF \$40.9

SEASONAL CATCH: GRILLED SWORDFISH

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

CRÈME BRÛLÉE

House-made vanilla custard, caramelized raw sugar crust. GF V \$9.9

OKTOBERFEST FLIGHT

Choice of 4 of our great selection of marzens and fest biers \$10

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.