

# Specials

## HOUSEMADE SOUP OF THE DAY

New England Clam Chowder. \$4.9 cup | \$6.9 bowl

## STEAMED SHRIMP

Old Bay, house made cocktail sauce, horseradish. GF HH  
½ lb \$12.9 | 1 lb \$21.9

## GOAT CHEESE AND TOMATO JAM BRUSCHETTA

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V  
\$7.9

## NY STRIP\* SCAMPI

12oz. Choice Braveheart Black Angus Beef®. Topped with shrimp scampi. Choice of two house made sides. GF \$29.9

## LAND + SEA

8 oz. Choice Black Angus flat iron\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF  
\$27.9

## PORK CHOP\* MARSALA

Thick and juicy! 8 oz. bone-in pork chop, grilled and covered with melted fontina cheese and our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and broccoli. GF \$20.9

## BRONZED SALMON\*

Fresh caught, pan roasted, topped with pineapple mango salsa. Garlic whipped potatoes and fresh steamed broccoli. GF \$22.9

## CHOCOLATE DECADENCE

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF \$7.9

## LEMON CAKE

Moist yellow cake filled with tart lemon curd and sweet vanilla buttercream and a raspberry coulis. \$8.9

## BARBOURSVILLE CABERNET SAUVIGNON

Charlottesville, VA glass 9.5 | bottle 36

\*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 allergies or intolerances.