

Specials

SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. cup \$4.9 | bowl \$6.9

VINE-RIPENED TOMATO SALAD

Vine-ripened tomatoes, organic greens, red onion, feta, basil.
House made balsamic vinaigrette. GF VO+ \$7.9

SEARED SCALLOP APPETIZER

Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$14.9

MAHI WITH ROASTED TOMATO JAM*

Pan roasted mahi topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$26.9

HAND CUT RIBEYE*

16 oz. Certified Angus Choice, topped with herb butter. Garlic whipped potatoes and grilled asparagus. GF \$33.9

APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel.

NIGHTINGALE PECAN PIE ICE CREAM SANDWICH

Brown sugar cookies, vanilla molasses ice cream swirled with pecan pralines. \$7.9

AUTUMN APPLE

A taste of fall! Hennessy, apple cider, house made cinnamon simple. \$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.