

# Specials

## SEARED AHI TUNA\*

Seared rare, seaweed salad, Asian sauce. \$12.9

## TOMATO BURRATA SALAD

Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO V \$10.9

## CRAB, SHRIMP, AND AVOCADO SANDWICH

Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread. GFO \$13.9

## SHORT RIB TACOS

Braised short rib, ginger BBQ sauce, jicama slaw, homemade pickled shallots, flour tortillas. Served with greens. GFO \$14

## HAND CUT RIBEYE\*

14 oz. Certified Angus Choice, topped with seasoned butter.

Choice of two house made sides. GF \$26.9

• Add shrimp scampi or crab cake +\$6 / add Marsala or Wild Man sauce +\$3 •

## SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky bbq sauce. Garlic whipped potatoes and jicama slaw. GF \$24.9

## SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. \$22.9

## NIGHTINGALE ICE CREAM SANDWICH: FAT BANANA

Peanut butter cookie, fresh banana ice cream, half dipped in chocolate. \$7.9

### FEATURED SIDE

Creamed Spinach \$6

## FATHER'S OLD FASHIONED

Bowman's Bourbon, Runamok bourbon-barrel aged organic maple syrup, Angostura bitters. \$12

## SUMMER BREEZE

Bombay Sapphire Gin, triple sec, cranberry, lemon. \$10

\*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.