

Specials

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme. \$10.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$11.9

• Add chicken or shrimp +8. Add steak* +12. •

TRUFFLE BUTTER NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and steamed broccoli. GF \$45.9

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli. GF \$25.9

MAHI-MAHI SORRENTO

Certified Sustainable. Pan-seared + herb butter-roasted, Mediterranean stewed tomato sauce, olives, capers, cannellini beans, feta, basil. Garlic whipped potatoes and steamed spinach. GF \$31.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine. GFO VO \$29.9

SANTA CRISTINA PINOT GRIGIO DELLE VENEZIE

Italy. Balanced and soft with crisp, lively acidity and a clean, mineral finish.
• glass \$10 | bottle \$38 •

*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: shellfish, poultry, fish, dairy, and sesame.