

Specials

PROSCIUTTO BRUSCHETTA

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

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House-made balsamic vinaigrette. GF VO \$12.9

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

SOUTHWEST NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef®, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. \$45.9

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF \$25.9

FRIED ICE CREAM

House-made, coated vanilla bean ice cream, cinnamon tortilla shell**, caramel drizzle, fresh strawberries, whipped cream. GF \$12.9

CHATEAU STE. MICHELLE CHARDONNAY

Columbia Valley, Washington. Fresh, soft style, juicy citrus, apple fruit character, subtle spice, oak nuances. Complex yet approachable. Food-friendly. \$10 | \$38

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, fish, poultry, dairy, soy and sesame.