

Specials

BACON-WRAPPED SCALLOPS

Large scallops**, cherrywood bacon, jicama slaw, pepper jelly, cilantro.
GF \$18.9

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 an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli.
GF \$24.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$28.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops, tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$23.9

LEMON CAKE

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

FRENCH MANE

Blacklion Vodka, lime, prosecco. \$12
• bright + citrusy •

*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.