

Specials

TOMATO + BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V \$12.9
• Add chicken or shrimp +9. Add salmon* +18. •

FILET MIGNON OSCAR

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, topped with lump crab meat and house-made lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$42.9

PALO VERDE SALMON*

Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$28.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$32.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myer's Dark Rum. V \$11.9

GARDEN SPRITZ

Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco. \$15
• bright + citrusy •

CHATEAU DE CAMPUGET NIMES ROSÉ

France. Fruity taste of raspberries and strawberries, refreshing acidity.
• by the glass \$10 •

CHANDON BRUT

California. Intense and fresh fruit flavors—pear, white peach, and yellow apple—with nutty notes and a soft, dry finish.
• by the glass \$12 •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, fish, dairy, poultry, and shellfish.