

Specials

BUTTERNUT SQUASH SOUP

House made, butternut squash, ginger, apple, yogurt crema. GF V

• cup \$6.9 | bowl \$8.9 •

CRAB STUFFED MUSHROOMS

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF \$12.9

GRILLED LAMB CHOPS*

Grilled with cherry demi glace. Garlic whipped potatoes and roasted Brussels sprouts. GF \$40.9

HALIBUT OSCAR

Certified sustainable. Jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

SHRIMP FETTUCCHINE ALFREDO

Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan. GFO VO \$25.9

APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel. \$9.9

MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim. Festive + refreshing! \$13

FRANCISCAN ESTATE CABERNET SAUVIGNON

California. Aromas of blackberry and toasted coconut. Layers of black cherry and dark raspberries with ribbons of caramel throughout. Notes of dark berry and accented with hints of mocha.

• by the glass \$9 •

*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.