

Specials

EDAMAME

Steamed and tossed with smoked sea salt. GF \$4.9

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon- basil sauce. GFO \$14.9

LOBSTER PASTA

Angel hair pasta, lobster meat in a delicious broth served with ciabatta bread upon request for dipping. \$23.9

PALO VERDE SALMON*

Organic, certified sustainable. Grilled and topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$18.9

GRILLED PORK CHOP MARSALA

8oz bone-in pork chop, grilled and covered with melted fontina cheese and our own mushroom marsala sauce. Choice of two house made sides. \$21.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$7.9

PIÑA COLADA

House made frozen pina colada. Coconut milk, cream of coconut, pineapple, white and dark rum. \$9

• Spirit Free - \$6 •

SKINNY GOOSE SPRITZER

Grey Goose L'Orange, fresh muddled orange, soda. \$9

• 100 calories, no added sugar •

STH ORANGE CRUSH

Absolut Mandarin, Cointreau, fresh orange juice. \$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. Please inform your server of any intolerances or allergies.