Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF \$12.9

• Pairs well with Allagash White •

SOUTHWEST STEAK

80z USDA Choice Black Angus flat iron steak chili glazed and char grilled, wasabi microgreens. Mexican street corn medley and garlic whipped potatoes. \$19.9

• Pairs well with 2sp Baby Bob •

PALO VERDE SALMON

Organic, certified sustainable. Grilled and topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$24.9

• Pairs well with Firesteed Pinot Noir •

SURF AND TURF PASTA

Filet mignon, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO \$21.9

• Pairs well with Mossmills Da Birds •

LONG MEADOW RANCH FARMSTEAD CABERNET

Bright and fruit forward with notes of cassis & black cherry \$58

• Napa Valley, California •

PEANUT BUTTER BLAST

Chocolate peanut butter cake \$7.9

• Pairs well with Sweet Baby Jesus •