

Specials

SOUTHWEST CHILI

Classic house-made chili with a slight kick. Topped with cheddar cheese, sour cream, and scallions. GFO
• cup \$4.9 | bowl \$8.9 •

CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses, Old Bay.
Flatbreads. GFO \$16.9

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®.
Topped with seasoned butter. Jumbo lump crab cake,
house-made rémoulade. Garlic whipped potatoes and
steamed broccoli. GF \$45.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, and
penne pasta in a tomato cream sauce. Fresh basil,
parmesan, and ricotta. GFO VO \$23.9

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. V \$11.9

RASPBERRY TRUFFLE

Absolut Vodka, Kahlúa, Chambord, raspberry, cream.
\$14
• sweet + creamy •

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