

# Specials

## SOUTHWEST CHILI

Classic house-made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. GFO  
• \$4.9 cup | \$6.9 bowl •

## AHI TUNA\*\* SALAD

Seared rare\*, romaine hearts, micro greens, radish, chili marinated edamame, cucumber, avocado, peanuts. House-made ponzu wasabi vinaigrette.  
\$20.9

## FILET SCAMPI

7 oz. hand-cut filet mignon\* topped with our shrimp scampi. Garlic whipped potatoes and grilled asparagus. GF \$38.9

## SEASONAL CATCH: MAHI-MAHI

Certified sustainable, grilled. Choice of topping and two house-made sides. GF \$23.9

## SHRIMP ROLL

Poached shrimp salad, organic greens, red peppers, celery, jalapeño, toasted Cuban roll. Choice of side.  
GFO \$15.9

## ESPRESSO IN DUBLIN

Jameson Irish Whiskey, cold brew double espresso, sweet cream. \$13

\*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.

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