

# Specials

## FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$6.9

## SEARED AHI TUNA\*\*

Seared rare\*, seaweed salad, Asian sauce. \$14.9

## STEAK FRITES

8 oz. USDA Choice Black Angus flat iron steak\*, sliced and topped with herb butter. Shoestring French fries\*\*. GF \$20.9

## SEASONAL CATCH: SWORDFISH

Certified sustainable, grilled. Choice of topping and two house-made sides. GF \$25.9

## BBQ RIBS

Half rack of pork ribs, BBQ glazed. Jicama slaw. GF \$17.9

• add ½ rack to any entrée +10 •

## 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.