

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

CORNED BEEF + CABBAGE

Slow-cooked, red potatoes, mixed wild carrots, Dijon
cream sauce. \$22.9

STEAK FRITES

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

FISH + GRITS

Creamy cheddar grits with a touch of fresh jalapeño,
blackened rockfish, tasso ham, scallions, wasabi
microgreens. GF \$29.9

SEASONAL CATCH: ROCKFISH

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

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.