

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese. \$7.9

SEARED SCALLOP STARTER

Three seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$15.9

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF \$11.9

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon-basil sauce. GFO \$15.9

POWER SALAD

Superfood medley of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF \$9.9
Add chicken or shrimp +8. Add salmon +12.

MEDITERRANEAN FISH TACOS

Blackened mahi mahi, tzatziki, house pickled cabbage and shallots, cucumber, tomato. With greens. GFO \$17.9

WILD MAN STEAK

8 oz. USDA Choice Black Angus flat iron*, melted fontina cheese, mushrooms, and a gorgonzola cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$28.9

SEARED SCALLOPS

Local + wild large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF \$33.9

SMOKED SALMON 'DESI'

Capers, cream cheese, fresh dill, onion. Served atop crispy hash brown potatoes**. \$12.9
Only available during Sunday Brunch

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$10.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$8

TEEN ROYALTY

Fresh strawberries, blueberries, mint, lime, agave, soda. \$6
Sweet + refreshing

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