

# Specials

## SEARED SCALLOP STARTER

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

## WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$11.9

## BABY BACK RIBS

Full rack of pork ribs, BBQ glazed. Choice of side. GF \$22

## SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky bbq sauce. Garlic whipped potatoes and jicama slaw. \$25.9

## SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. \$24.9

## RAINBOW TROUT

Certified Sustainable. Pan seared. Choice of topping. Steamed broccoli and seasonal squash couscous. GFO \$22

## KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling -- creating an authentic tropical flavor! \$8

- If you have a food allergy, please speak to the owner, manager, chef, or server. \*Foods are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, poultry, fish, and sesame. •