

# Specials

## CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO \$18.9

## SALMON SLIDERS

Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens. \$17.9

## FILET MIGNON\* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and steamed broccoli. GF \$46.9

## CRAB-STUFFED SALMON\*

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$37.9

## CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. GFO \$21.9

## RED VELVET CAKE

3-layer cake with cream cheese frosting and red velvet crumble served with a house-made chocolate-covered strawberry. V \$10.9

## FIRESIDE CHAT

Buffalo Trace Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients. Please inform your server of any allergies or intolerances. \*\*All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.