

Specials

THAI-GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. \$17.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze.

House-made lemon vinaigrette. GF V VO+ \$11.9

• add chicken or shrimp +9, add steak* +15, add salmon* +18 or add filet* +29 •

SOUTHWEST PORK CHOP*

8 oz. bone-in, grilled, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. \$20.9

TRUFFLE BUTTER FILET MIGNON*

7 oz. USDA Choice Braveheart Black Angus Beef®.

Topped with house-made black truffle whipped butter.

Garlic whipped potatoes and grilled asparagus. GF \$43.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$27.9

3-LAYER CHOCOLATE CAKE

Layered with smooth, dark chocolate ganache. Melba sauce, whipped cream, mint, strawberry. V \$9.9

*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.