

Specials

CITRUS + SPINACH SALAD

Oranges, cranberries, walnuts, red onion, goat cheese.
House-made citrus vinaigrette. GF HH V VO+ \$7.9

THAI GLAZED WINGS**

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

FILET BURGUNDY*

7 oz. USDA Choice Braveheart Black Angus Beef®, fresh
mozzarella, basil, Josh Cabernet Sauvignon Burgundy
sauce. Garlic whipped potatoes and grilled asparagus.
\$41.9

SOUTHWEST RIBEYE*

12 oz. USDA Choice. Hand-cut, chili-glazed and char
grilled, wasabi microgreens. Garlic whipped potatoes and
southwest corn. \$43.9

CRAB-STUFFED SALMON*

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

SHRIMP SCAMPI*

Seared shrimp and our house-made scampi sauce over
angel hair pasta, with blistered tomatoes, and broccoli.
GFO VO \$22.9

FRIED ICE CREAM

House-made, coated vanilla ice cream, cinnamon tortilla
shell**, caramel sauce, strawberries, whipped cream. \$8.9

*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.