

# Specials

## THAI-GLAZED WINGS\*\*

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

## CITRUS + SPINACH SALAD

Oranges, cranberries, walnuts, red onion, goat cheese.

House-made citrus vinaigrette. GF HH V VO+ \$12.9

- Add chicken or shrimp +9. Add salmon\* +18. Add steak\* +15. Add hand-cut filet\* +29 •

## SALMON\* SLIDERS

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

## FILET MIGNON BURGUNDY

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon\*, fresh mozzarella, basil, Josh Cabernet Sauvignon burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$43.9

## OAK CREEK PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine- garlic butter sauce, grilled lemon. GFO \$20.9

## RASPBERRY + WHITE CHOCOLATE CHEESECAKE

NY-style white chocolate cheesecake, raspberry coulis swirl, graham cracker crust, whipped cream. V \$11.9

## LUNETTA PROSECCO SPLIT

Veneto, Italy. Aromas of green apple, pear, and citrus with delicate, persistent bubbles. Crisp and refreshing.

- \$13 | 187 ml •

\*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 intolerances or allergies.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.