

Specials

LOBSTER BISQUE

Cream, lobster knuckle meat, parsley. \$15.9

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme.
\$9.9

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 \$45.9

SEARED SCALLOPS

Large scallops topped with lemon butter. Garlic whipped potatoes and STH bacon succotash. GF \$37.9

CRÈME BRÛLÉE FRENCH TOAST

Vanilla custard stuffed, buttered + brûléed croissants, chocolate covered strawberry, raspberries, whipped cream, powdered sugar. V \$12.9
• Available only during Sunday Brunch •

RED VELVET CAKE

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.