

Specials

BUTTERNUT SQUASH SOUP

House made, butternut squash, ginger, apple, yogurt crema. GF
V

• cup \$4.9 | bowl \$8.9 •

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts.
GF \$17.9

NY STRIP* 'ROCKEFELLER'

12 oz. USDA Choice Braveheart Black Angus Beef® topped with
creamed spinach + panko parmesan crust. Garlic whipped
potatoes and grilled asparagus. \$40.9

HALIBUT SCAMPI

Certified sustainable. Grilled + topped with our house made
shrimp scampi. Seasonal squash couscous and steamed
broccoli. GFO \$39.9

MARGHERITA OMELETTE

Tomato, spinach, mozzarella, tomato hollandaise. Breakfast
potatoes. GF V \$9.9

• Only available during Sunday Brunch •

BLUEBERRY + TOASTED WALNUT BREAD PUDDING

Warm challah bread, toasted walnuts, fresh blueberries, house
made vanilla crème anglaise, vanilla bean ice cream. V \$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.