

# Specials

## POTATO LEEK SOUP

House made, creamy with fresh herbs, crispy bacon. GF VO  
cup \$4.9 | bowl \$8.9

## PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onion, garlic, lemon basil sauce. GFO \$15.9

## FENNEL ARUGULA SALAD

Arugula, fennel, walnuts, oranges, shallots, parmesan. GF V  
\$9.9

## WILD MAN FILET MIGNON\*

7 oz. Choice Braveheart Black Angus Beef®, melted fontina  
cheese, mushrooms, and a gorgonzola cream sauce. Garlic  
whipped potatoes. GF \$32.9

## RED CHIMICHURRI COD

Fresh, pan seared, house made red chimichurri. Garlic whipped  
potatoes and steamed broccoli. GF \$26.9

## CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes,  
garlic, tarragon bearnaise. Breakfast potatoes. GF \$13.9  
• Only available during Sunday Brunch. •

## BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar. \$7.9

## PEACH SPRITZER

Bombay Sapphire gin, peach schnapps, fresh juices. \$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, fish, and shellfish.