

Specials

TOMATO BURRATA SALAD

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO \$9.9

MEDITERRANEAN FISH TACOS

Blackened mahi mahi, tzatziki, house pickled cabbage and shallots, cucumber, tomato. Choice of side. GFO \$17.9

BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$21.9

SWORDFISH* WITH ROASTED TOMATO JAM

Pan roasted + topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$27.9

CROQUE MONSIEUR

Baked challah bread sandwich, Grand Cru Swiss cheese, house made béchamel sauce, smoked ham, topped with mozzarella cheese. Grilled asparagus. \$10.9

- Add over easy egg* +2 | Available only during Sunday Brunch •

LEMON CAKE

Moist yellow cake filled with tart lemon curd and sweet vanilla buttercream, garnished with raspberry coulis. \$9.9

STRAWBERRY MOJITO

Bacardi rum, strawberries, fresh mint, lemon. \$12

*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.