

# Specials

## LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley.

\$12.9

## PRINCE EDWARD ISLAND MUSSELS

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

## PROSCIUTTO BRUSCHETTA

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

\$9.9

## FILET\* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus.

\$38.9

## CRAB TOPPED ROCKFISH WITH TARRAGON BÉARNAISE

Grilled, topped with lump crab meat. Garlic whipped potatoes and steamed broccoli. \$30.9

## HUEVOS RANCHEROS

Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, queso fresco, two eggs. GF \$12.9

• Only available during Sunday Brunch •

## STRAWBERRY TRES LECHES

House made, strawberry milk puree, whipped cream, fresh strawberry. \$7.9

## PINK SANGRIA

White wine, prickly pear, fresh juices. \$8

## LOVE POTION #9

Peach schnapps, prosecco, fresh lime and cranberry juice.

\$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.