

Specials

TOMATO BASIL SOUP

House made, basil, parmesan. V

\$4.9 cup | \$7.9 bowl

CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses, Old Bay.

Flatbreads. GFO \$15.9

SOUTHWEST RIBEYE*

12 oz. chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$40.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO

VO \$22.9

CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon bearnaise. Breakfast potatoes.

GF \$13.9

Available only during Sunday Brunch on Mother's Day, May 12.

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$10.9

XIQUE-XIQUE

Pearl cucumber vodka, St. Germain Elderflower, fresh basil and juices. \$11

Clean + herbaceous

*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. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.