

Specials

NEW ENGLAND CLAM CHOWDER

Award winning, house made.

• \$4.9 cup | \$8.9 bowl •

BACON WRAPPED SCALLOPS**

Large scallops, applewood smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$18.9

COWBOY BUTTER NY STRIP*

12 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and grilled asparagus. GF \$38.9

THAI GLAZED SWORDFISH

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$29.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$22.9

• Pairs well with our STH Red Sangria •

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble. \$11.9

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice.

\$12

• Smooth + sweet •

PINK SANGRIA

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

• Crisp + sweet •

*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.