

# Specials

## FILET\* OSCAR

7 oz. Choice Braveheart Black Angus Beef®, lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$38.9

## SEASONAL CATCH: PAN SEARED FLOUNDER

Certified sustainable, fresh caught. Choice of topping and two house made sides. GF \$23.9

## PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$8.9

## HESS SELECT CHARDONNAY

Monterey, California. A crisp classic, tropical aromas of grilled pineapple balanced by medium-bodied layers, sliced peaches, golden delicious apples. \$7 | \$25

## MEOMI PINOT NOIR

California. Crafted with grapes harvested from California's top wine-growing regions, French oak-aged, flavor-forward, unique structure + depth. \$9 | \$32

## BOURBON FLIGHT

Angels Envy Bourbon Port Finish, Whistlepig 6 Year Piggyback Rye, Ragged Branch VA Straight Bourbon Whiskey, Filibuster Straight Bourbon Whiskey. \$20

\*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.