

Specials

ST. ELDER GREYHOUND

Tanqueray gin, St. Germain Elderflower, grapefruit, rose. \$12

GORGONZOLA SHRIMP

Seared large shrimp, lobster brandy cream sauce, gorgonzola. Grilled garlic crostini. GFO \$16.9

AHI TUNA** SALAD

Seared rare*, romaine hearts, micro greens, radish, chili marinated edamame, cucumber, avocado, peanuts. House made ponzu wasabi vinaigrette. \$20.9

WILD MAN NY STRIP*

12oz. Braveheart Black Angus Beef[®]. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash. GF \$40.9

FISH + CHIPS**

Battered + fried mahi mahi, lemon, house made tartar sauce. Shoestring French fries. GF \$17.9

CRAB CRUSTED GARLIC WHIPPED POTATOES

Garlic whipped potatoes topped with lump crab meat, scallions, toasted panko, lemon salt. Perfect for sharing! GFO \$11.5

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9

• Available only during Sunday Brunch •

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling -- creating an authentic tropical flavor! GF \$9.9

*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.