

Specials

MAMA SORRENTINO'S MEATBALLS

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO \$10.9

GRILLED JALAPEÑO PANZANELLA SALAD

House made cornbread croutons, grilled jalapeño, red peppers, red onion, cucumber, romaine, feta, cilantro. Citrus mojo dressing. VO+ \$11.9

SOUTHWEST NY STRIP*

12 oz. Braveheart® Black Angus Beef, chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Southwest corn. \$36.9

PAN SEARED CORVINA (GOLDEN SEA BASS) WITH ROASTED TOMATO JAM

Pan seared and topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$26.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH \$21.9

PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$9.9

ESPRESSO MARTINI

Blue Rook vodka, cold brew double espresso, Kahlua. \$10

PAPPY VAN WINKLE FLIGHT

Pappy Van Winkle 12yr Special Reserve, Pappy Van Winkle Family Reserve 13yr, Pappy Van Winkle Family Reserve 15yr, Pappy Van Winkle Family Reserve 20yr. \$60

*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: shellfish, poultry, fish, dairy, and sesame.