Specials

Mama Sorrentino's Meatballs

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

SURF + TURF

12 oz. Braveheart Black Angus NY strip*, jumbo lump crab cake. Garlic whipped potatoes and steamed broccoli. GF \$45.9

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

Oak Creek Pasta

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine garlic butter sauce, grilled lemon. GFO \$25.9

Espresso Martini

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

NIGHTINGALE ICE CREAM SANDWICH: STRAWBERRY SHORTCAKE

Golden-crusted brown sugar cookie, fresh strawberry ice cream. \$9.9

Chateau Ste. Michelle Chardonnay

Columbia Valley, Washington. Fresh, soft style, juicy citrus, apple fruit character, subtle spice, oak nuances. Complex yet approachable. Food-friendly. \$10 | \$38 • Pairs well with Oak Creek Pasta •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your rise 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.