

Specials

THAI GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. \$16.9

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$13.9

NY STRIP* SCAMPI

12 oz. Choice Braveheart Black Angus Beef®. House made shrimp scampi. Garlic whipped potatoes and steamed broccoli. GF \$41.9

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

LEMON CAKE

Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis. \$8.9

ESPRESSO MARTINI

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

*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.