

Specials

THAI GLAZED WINGS**

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

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

- Available Thursday, May 8 through Sunday, May 11 in celebration of Mother's Day. •

SURF + TURF

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

CRAB STUFFED SALMON*

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$29.9

OAK CREEK PASTA

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

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. \$10 | \$38

- Pairs well with Oak Creek Pasta •

LIMELIGHT

Blue Rook cachaça, fresh lime. \$11

*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.