

Specials

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF \$11.9

MEDITERRANEAN SALAD

Organic greens, imported prosciutto, feta, kalamata olives, tomatoes, heart of palm, house made balsamic vinaigrette. \$13.9

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Spanish rice and Southwest corn. GF \$24.9

PAN SEARED CORVINA (GOLDEN SEA BASS)

Fresh caught. Jasmine rice, spinach salad, Kalamata olives, sundried tomatoes, feta. House made raspberry vinaigrette. GF \$27.9

BEYOND BOLOGNESE

Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. V+ \$18.9

LEMON CAKE

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

BLANTON'S

Sweet, with notes of citrus and oak. Creamy vanilla on the nose teased with caramel and butterscotch, all underscored by familiar baking spices such as clove, nutmeg, or cinnamon. Blanton's Original set the standard for single barrel bourbons in 1984. Best served neat or on the rocks. 1.5 oz. \$12 | 2 oz. \$14

*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.