

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)

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

RENEGADE PASTA

Shrimp, scallops, rigatoni, cherry tomatoes, shallots, tossed in a garlic lemon-wine sauce. GFO VO \$27.9

LEMON CAKE

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

MACMURRAY ESTATE VINEYARDS PINOT NOIR

California, US. Opens with aromas of lavender and boysenberry, giving way to flavors of dark cherry, pomegranate and vanilla. This luscious wine has a silky mouthfeel, framed by subtle hints of oak from barrel aging. gl \$12 | btl \$46

SAZERAC/FRANKFORT FLIGHT

(4) ½ oz. pours. Eagle Rare, E.H. Taylor Small Batch, Sazerac Rye, Weller. \$17

*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.