

Specials

LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley. \$12.9

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. \$38.9

CRAB TOPPED CORVINA WITH TARRAGON BÉARNAISE

Grilled, topped with lump crabmeat. Garlic whipped potatoes and steamed broccoli. \$27.9

LOBSTER + FENNEL RAVIOLI

Lobster meat filled ravioli, fennel and caraway beurre blanc, shaved parmesan. \$32.9

STRAWBERRY TRES LECHES

House made, strawberry milk puree, whipped cream, fresh strawberry. \$7.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$8

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$9

*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.