

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese. \$9.9

GREEN CHILI MUSSELS

Prince Edward Island Mussels, shallot green chili compound butter, lime, cilantro. GFO \$17.9

KOREAN STEAK LETTUCE WRAPS

Chilled Asian spiced beef tips, sesame seeds, scallions, wasabi greens, house made poke aioli, pickled shallots. Three crispy romaine lettuce boats. HH \$16.9

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

SHORT RIB TACOS

Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO \$16.9

THAI GLAZED SALMON

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$27.9

HAND CUT RIBEYE*

14 oz. Choice Braveheart Black Angus Beef[®]. Choice of two house made sides. GF \$35.9

PAN SEARED BRANZINO

Certified sustainable. Crispy skin. Choice of topping and two house made sides. GF \$25.9

- Toppings included: pineapple mango salsa or cucumber-lemon dill sauce •

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$22.9

BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar. \$8.9

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$9.9

MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear. \$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. If you have a food allergy, please speak to the owner, manager, chef, or server. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, and sesame.