

Specials

FRENCH ONION SOUP

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

FRIED CALAMARI**

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

SALMON* + CITRUS SALAD

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

HAND CUT RIBEYE*

14 oz. Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF \$36.9

COWBOY BUTTER NY STRIP*

12 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$36.9

PAN SEARED BRANZINO

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

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

GRILLED LOBSTER

6 oz. cold water tail. Choice of two house made sides. GF \$24.9

TWIN LOBSTER TAILS

Two 6 oz. cold water lobster tails. Choice of two house made sides. GF \$34.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$21.9

SHRIMP SCAMPI

Seared shrimp and our house made scampi sauce over angel hair pasta, blistered tomatoes, and broccoli. GFO \$25.9

LOBSTER MAC + CHEESE

Lobster meat, scallions, penne pasta tossed with a lobster cream sauce. GFO \$19.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$8.9

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 your server. **All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.