

Specials

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon-basil sauce. GFO \$14.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$10.9

BOURBON FILET MIGNON*

7 oz. Choice Braveheart Black Angus Beef® topped with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. GF \$36.9

CRAB STUFFED SALMON*

Organic, certified sustainable, fresh caught. Jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. \$32.9

PAN ROASTED SWORDFISH*

Pan roasted and topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$29.9

BLUEBERRY + TOASTED WALNUT BREAD PUDDING

Fresh blueberry, toasted walnuts, sweet challah bread served warm, house made vanilla creme anglaise, vanilla ice cream.
\$9.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

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