

Specials

THAI GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. \$17.9

BEET + GOAT CHEESE SALAD

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ \$11.9

BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$10.9

GRILLED LAMB CHOPS*

Grilled. Topped with cherry demi glace. Garlic whipped potatoes and steamed broccoli. GF \$36.9

THAI GLAZED SALMON*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$28.9

SEASIDE PASTA

Pan seared large shrimp and scallops over fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms. GFO VO \$27.9

MANGO MOUSSE CAKE

Delicate sponge cake, tangy mango mousse, mixed berries, raspberry coulis, whipped cream. V \$8.9

AU COURANT PINOT NOIR (2023)

California. Dominant notes of black cherry + dark berry, followed by hints of vanilla, toasted oak + a plush mouthfeel. \$11 | \$39

*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, dairy, and sesame.