

Specials

BACON WRAPPED SCALLOPS**

Large, wild scallops, applewood-smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$13.9

VINE-RIPENED TOMATO SALAD

Vine-ripened tomatoes, organic greens, red onion, feta, basil. House made balsamic vinaigrette. GF VO+ \$7.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$20.9

FILET OSCAR

7 oz. Choice Braveheart Black Angus Beef® topped with lump crab meat and lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

SALMON VELOUTÉ

Organic, certified sustainable, fresh caught. Grilled and topped with sweet corn + vegetable velouté. Garlic whipped potatoes and steamed broccoli. GF \$26.9

SOUTHWEST RIBEYE*

12 oz. hand cut, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$38.9

BLUEBERRY + TOASTED WALNUT BREAD PUDDING

Warm challah bread, toasted walnuts, fresh blueberries, house made vanilla crème anglaise, vanilla bean ice cream. V \$10.9

*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.