

Specials

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme.
\$10.9

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$26.9

SOUTHWEST CHICKEN WRAP

House made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. \$13.9

FILET* OSCAR

7 oz. Choice Braveheart Black Angus Beef® topped with lump crab meat and lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$42.9

SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$25.9

PINEAPPLE UPSIDE DOWN CAKE

Soft sponge baked with pineapple, vanilla bean ice cream, Myers's Rum, caramel sauce, cherry. \$9.9

POMEGRANATE MARGARITA SPRITZER

Exotico Reposado, orange liqueur, fresh juices, soda. \$13

*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.