

# Specials

## SMOKED SALMON DIP

House made, fresh dill, lemon zest. Flatbreads. GFO \$13.9

## VINE-RIPENED TOMATO SALAD

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

## SPICY THAI WRAP

Shrimp, chicken, romaine, napa cabbage, haricot verts, crispy rice noodles, tortilla strips, in a savory Thai Sauce. Choice of side. \$17.9

## BOURBON RIBEYE\*

12 oz. Braveheart Black Angus Beef® brushed with house made bourbon glaze. Garlic whipped potatoes and Southwest corn. \$38.9

## SEARED SCALLOPS

Large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF \$28.9

## BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$7.9

## HESS CHARDONNAY

Napa Valley, California. A light touch of oak and malolactic fermentation brings out delightful aromas of honeysuckle, notes of fresh melon, and stone fruit. gls \$10 | btl \$38

\*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.