

Specials

BUFFALO CHICKEN FLATBREAD

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

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Spanish rice and Southwest corn. GF \$25.9

CRAB-STUFFED SALMON*

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$29.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$22.9

NIGHTINGALE ICE CREAM SANDWICH: STRAWBERRY SHORTCAKE

Golden-crusted brown sugar cookie, fresh strawberry ice cream. \$9.9

CHATEAU STE. MICHELLE CHARDONNAY

Columbia Valley, Washington. Fresh, soft style, juicy citrus, apple fruit character, subtle spice, oak nuances.

Complex yet approachable. \$10 | \$38

• *Pairs well with Crab-Stuffed Salmon** •

LOCAL LIMELIGHT

Blue Rook cachaça, fresh lime. \$11

• *tart + refreshing* •

LOCAL STRAWBERRY FIELDS

Blue Rook cachaça, fresh strawberry, lime. \$11

• *sweet + citrusy* •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **All fried items assume cross-contamination with some or all of the following: shellfish, poultry, fish, dairy, and sesame.