

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11

NY STRIP* SURF + TURF

12 oz. Choice Braveheart Black Angus Beef® paired with a jumbo lump crab cake. Garlic whipped potatoes and steamed broccoli. GF \$32.9

THAI GLAZED AHI TUNA***

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$30.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$8.9

SAINTSBURY 'SONOMA COAST' PINOT NOIR

California, USA. Plummy and brooding in dark cherry offering substantial up-front tannin and oak that mellows in the glass while presenting rich concentration. \$80

SAN POLO "RUBIO" SUPER TUSCAN

Tuscany, Italy. Blend of Cabernet, Merlot, Sangiovese. Savory; black currant, and blackberry. \$60

CHATEAU DE LA COSTE MARGAUX RED BOURDEAUX

Bordeaux, France. Brilliant ruby with hints of purple and aromas of black fruit and cassis. Hints of cinnamon and sandalwood. Soft, satisfying, and elegant. \$60

LEMON DROP

Absolut Citron, lemon. \$12

*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 items cooked in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.