

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9

WILD MAN NY STRIP*

12 oz. Braveheart Black Angus Beef®, melted fontina cheese, mushrooms, and a gorgonzola cream sauce. Garlic whipped potatoes and grilled asparagus. GF \$35.9

BOURBON SALMON

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$27.9

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. \$11.9

- Pairs well with Havana Coconut •

MANGO PEACH SANGRIA

White wine, mango, peach, fresh juices. \$12

CASAS DEL MAR BRUT ROSÉ

Spain. Nose of strawberry and ripe bing cherry. Bottle fermented to retain balance with ripe red fruit flavors and a richness that only Pinot Noir grapes can impart. \$10 | \$36

- Pairs well with Palo Verde Salmon* •

PARADUXX 'PROPRIETARY RED'

Napa Valley, California. This alluring Cabernet Sauvignon-driven blend offers luxurious aromas of ripe red berries, cassis, violet, leather, and cocoa powder. From the only winery devoted to stylish Napa Valley blends, this wine is bold, expressive, and crafted to satisfy the modern palate with rich, full fruit flavors, and soft, elegant tannins. \$75

ESPRESSO MARTINI

Pearl Vanilla vodka, Kahlua, cold brew double espresso. \$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. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.