

Specials

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, bechamel, fried shallots, bacon, sour cream, scallions. GF \$13.9

• Whatever, I'm getting cheese fries. •

RICOTTA + SPINACH FLATBREAD

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V \$11.9

SOUTHWEST NY STRIP*

12 oz. Braveheart Black Angus Beef®, chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Southwest corn. \$33.9

ROCKFISH OSCAR

Organic, certified sustainable, fresh caught. Topped with jumbo lump crab meat and lemon caper butter sauce. Garlic whipped potatoes and grilled asparagus. GF \$33.9

• Pairs well with Echo Bay Sauvignon Blanc •

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$23.9

WILD BERRY SHORTCAKE

Fresh baked shortcake biscuit, mixed berries and whipped cream with our house made Grand Mariner sauce. \$11.9

• À la mode +4 •

LEMON DROP

Absolut Citron, lemon. \$15

LONGMEADOW RANCH 'FARMSTEAD CABERNET'

Napa Valley, California. Fresh Bing cherry, blackberry, and pomegranate on the nose, with earthy and savory notes of graphite, fennel seed, and vanilla bean on the palate. Fruit acidity, soft tannins, and just the right amount of oak for a lasting and memorable finish. \$58

• Pairs well with Hand Cut Filet Mignon •

*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.