

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts. GF \$13.9

- Add an additional mini crab cake +4.9 •

FENNEL + ARUGULA SALAD

Arugula, fennel, walnuts, oranges, shallots, parmesan. House-made orange vinaigrette. GF V \$14.9

PORK CHOP* MARSALA

Thick and juicy! 8 oz. bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$24.9

PALO VERDE SALMON*

Certified sustainable. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed broccoli. GF \$27.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house made sides. GF \$27.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$25.9

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$11.9

CHOCOLATE MARTINI

Tito's Handmade Vodka, Pennsylvania Dutch Chocolate Cream Liqueur, Crème de Cocoa, cream. \$15

- Sweet + silky •

*Foods are cooked to order. 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 allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.