

# Specials

## CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses, Old Bay.  
Flatbreads. GFO \$13.9

## SOUTHWEST NY STRIP\*

12 oz. Choice Braveheart Black Angus Beef<sup>®</sup>, chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Southwest corn. \$38.9

## CRAB-STUFFED SALMON\*

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus.  
GF \$28.9

## SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house made sides. GF \$30.9

## SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$25.9  
• Pairs well with Ruca Malen Malbec •

## MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. \$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.