

Specials

CRAB + ARTICHOKE DIP

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

CRAB-STUFFED SALMON*

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

SOUTHWEST STEAK

8 oz. USDA Choice Black Angus flat iron*
chili-glazed and char-grilled, wasabi microgreens.
Garlic whipped potatoes and southwest corn. \$25.9

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 •

SEASONAL CATCH: MAHI-MAHI

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

PUMPKIN PRALINE CHEESECAKE

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

MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim. Festive + refreshing! \$15

*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.