

Specials

CHICKEN + BLACK BEAN TOSTADA

Corn tortillas, cheddar cheese, mozzarella, fresh pico, jalapenos, black bean salsa, cilantro, sour cream. GF \$12.9

CITRUS + SPINACH SALAD

Oranges, cranberries, walnuts, goat cheese. House-made citrus vinaigrette. GF HH V VO+ \$11.9

• Add chicken or shrimp +9 | Add steak* or salmon* +15 •

COWBOY BUTTER NY STRIP*

12 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$39.9

SEASONAL CATCH: FLOUNDER

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

THAI GLAZED AHI TUNA***

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$31.9

CHICKEN PICCATA

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

PUMPKIN PRALINE CHEESECAKE

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

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 •

LIMELIGHT

Leblon Cachaça, fresh lime. \$12

*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.