

# Specials

## SMOKED SALMON DIP

House made, fresh dill, lemon zest. Flatbreads. GFO \$13.9

## WILD MAN NY STRIP\*

12 oz. Braveheart Black Angus Beef®, melted fontina cheese, mushrooms, and a gorgonzola cream sauce. Garlic whipped potatoes and grilled asparagus. GF \$34.9

## 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 \$32.9

- Pairs well with Echo Bay Sauvignon Blanc •

## PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$22.9

## PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$9.9

## CODORNÍU CLASICO BRUT

Catalonia, Spain. A reflection of traditional cava with fresh, fruity, and delicate aromas. ~~\$42~~ \$28

- Pairs well with Sedona Crab Cakes •

## CHOCOLATE COLD BREW MARTINI

Van Gogh Espresso vodka, Disaronno, cream, nutmeg, chocolate drizzle. \$15

## TANGERINE SMASH

Bulleit Rye, tangerine, fresh lemon juice, mint. \$14

\*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.