

Specials

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme. \$11.9

LEMON-HORSERADISH NY STRIP*

12 oz. Choice Braveheart Black Angus Beef®, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$36.9

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

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 •

NIGHTINGALE ICE CREAM SANDWICH: FAT BANANA

Peanut butter cookie, banana ice cream, half dipped in chocolate. \$11.9

BAKED IRISH APPLE

Tullamore Dew Irish whiskey, fresh pressed apple cider, lemon, cinnamon. \$14
• Bold + spicy •

*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.