

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF

\$13.9

- Add an additional mini crab cake +4.9 •

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

BOURBON SALMON*

Certified sustainable. Brushed with house made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. \$27.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myers's Dark Rum.

\$11.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

*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.