

Specials

PROSCIUTTO BRUSCHETTA

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

STRAWBERRY BEET SALAD

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ \$11.9

FILET* FONTINA MARSALA

7 oz. Choice Braveheart Black Angus Beef® topped with melted fontina cheese, house made Marsala sauce, and sautéed portabella mushrooms. 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 •

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 •

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myer's Dark Rum \$11.9

SUMMER BREEZE

Bombay Sapphire gin, triple sec, cranberry, lemon. \$15

BEACH WHISKEY CO. STRAWBERRY LEMONADE

Canned Cocktail - 5% ABV \$9

- Not applicable for Happy Hour or takeaway discounts •

BEACH WHISKEY CO. WATERMELON PEACH

Canned Cocktail - 5% ABV \$9

- Not applicable for Happy Hour or takeaway discounts •

BEACH WHISKEY CO. MANGO LEMONADE

Canned Cocktail - 5% ABV \$9

- Not applicable for Happy Hour or takeaway discounts •

*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.