

# Specials

## PROSCIUTTO BRUSCHETTA

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

## NY STRIP\* 'ROCKEFELLER'

12oz. USDA Choice Braveheart Black Angus Beef®, creamed spinach and parmesan crusted. Garlic whipped potatoes. \$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 •

## SHRIMP FETTUCCINE ALFREDO

Fettuccine, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO \$25.9

- Pairs well with Allagash White •

## SUMMER BERRY STACK

Layered with berry cheesecake and key lime buttercream, whipped cream, lime, strawberry, raspberry sauce. \$11.9

## WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$15

## PALOMA

Exotico Reposado tequila, lime, Q grapefruit. \$10

## TRUCHARD SYRAH

Napa Valley, California. Rich aromas of black cherry, pomegranate, and wild strawberry with hints of rhubarb, tea, and earth. \$14 | \$50

## FIRESTEAD PINOT NOIR

Willamette, Oregon. Aromas of raspberries, cedar, leather, and exotic spices. Berry and cherry flavors are framed by soft tannins and continue on throughout its lingering finish. \$14 | \$44

\*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.