

Specials

THAI GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. \$17.9

CRISPY CHICKEN** COBB SALAD

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, crispy chicken. Sweet + spicy honey mustard dressing. GF VO \$17.9

LEMON-HORSERADISH NY STRIP*

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

CRAB + SHRIMP TOPPED ROCKFISH

Certified sustainable, fresh caught. Topped with crab, shrimp, and lemon caper butter. Garlic whipped potatoes and grilled asparagus. \$38.9

BRONZED MAHI MAHI

Fresh caught, pan roasted, topped with pineapple-mango salsa. Garlic whipped potatoes and Southwest corn. GF \$26.9

SHRIMP FETTUCCHINE ALFREDO

Fettuccine, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO VO \$26.9

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$11.9

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14

• herbaceous + refreshing •

*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.