

Specials

CORN CHOWDER

House made. cup \$4.9 | bowl \$7.9

HAVANA PORK TACOS

Pulled pork, serrano chile sauce, jicama slaw, diced cucumber.
With greens. \$12.9

WILD MAN PORK CHOP*

8 oz. Bone-in pork chop. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and STH bacon succotash. GF \$25.9

MAHI* WITH ROASTED TOMATO JAM

Pan seared and topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$28.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$18.9

CARROT CAKE PANCAKES

House made with apple sauce, oats, raisins, toasted walnuts, cream cheese icing, maple syrup, orange zest. GF V \$13.9

• Only available during Sunday Brunch •

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$9.9

AUTUMN APPLE

A taste of fall! Hennessy, apple cider, house made cinnamon simple. \$9

*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 intolerances or allergies. Foods may be cooked to order.