

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, micro greens. GF \$16.9

BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$10.9

SALMON* CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$26.9

CHIMICHURRI RIBEYE* STEAK FRITES**

12 oz. USDA Choice, sliced and topped with chimichurri. Shoestring French fries. GF \$35.9

THAI GLAZED ARTIC CHAR*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed broccoli. \$27.9

ACAI BERRY SORBET

Vegan superfood berry sorbet, toasted coconut, brûléed banana slices. GF V+ \$9.9

TEQUILA FLIGHT

Casamigos Blanco, Casamigos Añejo, Casamigos Reposado. \$37

STRAWBERRY FIELDS

Leblon Cachaca, fresh strawberry, lime. \$10
• Sweet + citrusy •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients. Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, fish, dairy, poultry, and shellfish.