

# Specials

## MINI CRAB CAKE STARTER

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

## WILD MAN FILET MIGNON\*

6 oz. Choice Braveheart Black Angus Beef<sup>®</sup>, melted fontina cheese, mushrooms, and a gorgonzola cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$35.9

## RAINBOW TROUT\*

Certified sustainable. Broiled with lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus. GF \$26.9

## SHRIMP SCAMPI

Seared shrimp and our house made scampi sauce over angel hair pasta, with blistered tomatoes, and broccoli. GFO \$22.9

## STRAWBERRY TRES LECHE

House made, strawberry milk purée, whipped cream, fresh strawberry.  
\$8.9

## MARGARITA SPRITZER

Exotico Reposado, orange liqueur, fresh juices, soda. \$11

- Available flavors include classic lime, blood orange, pomegranate, prickly pear, or tangerine. •

## ESPRESSO MARTINI

Tito's vodka, cold brew double espresso, Kahlua. \$13

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