

Specials

CRAB STUFFED MUSHROOMS

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF
\$10.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House
made lemon vinaigrette. GF VO+ \$11.9

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef[®], fresh mozzarella,
basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic
whipped potatoes and grilled asparagus. \$38.9

RED CHIMICHURRI FLOUNDER

Fresh, pan seared, house made red chimichurri. Jasmine rice
and steamed broccoli. GF \$27.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh
basil, sundried tomatoes, mushrooms, artichoke hearts and
Kalamata olives. Topped with feta and parmesan. GFO HH VO
\$22.9

KEY LIME PIE MARTINI

Pearl vodka, key lime juice, pineapple, graham cracker rim. \$11

*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.