

Specials

EDAMAME

Steamed and tossed with smoked sea salt. GF HH V+ \$8.9

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed spinach. GF \$30.9

RED CHIMICHURRI COD

Certified sustainable. Pan-seared, house-made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF \$31.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$39.9

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. V \$12.9

MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear. \$17

- Available exclusively on Tuesday, May 5th in celebration of Cinco de Mayo. •

LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$7.5

- add vodka +6 •

LATTE

Illy® espresso, steamed milk, light milk foam. \$6

- caramel or mocha available •

*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, poultry, dairy, fish, and shellfish.