

Specials

SMOKED SALMON DIP

House-made, fresh dill, lemon zest. Flatbreads.
GFO \$10.9

SOUTHWEST PORK CHOP*

8 oz. bone-in pork chop, chili-glazed and
char-grilled. Garlic whipped potatoes and
southwest corn. \$27.9

RED CHIMICHURRI COD

Certified sustainable. Pan-seared, house-made
red chimichurri. Garlic whipped potatoes and
steamed broccoli. GF \$27.9

RENEGADE PASTA

Shrimp, scallops, rigatoni, cherry tomatoes,
shallots, tossed in a garlic lemon-wine sauce.
GFO VO \$22.9

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V
\$12.9

CHOCOLATE COLD BREW MARTINI

Van Gogh Espresso Vodka, Disaronno, cream,
nutmeg, chocolate drizzle. \$15
• sweet + roasty •

*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.