

# Specials

## MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade and micro greens. GF \$14.9

## HAND CUT RIBEYE\*

16 oz. Certified Angus Choice, topped with seasoned butter. Garlic whipped potatoes and grilled asparagus. GF \$37.9

## WILD MAN PORK CHOP\*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and STH bacon succotash. GF \$31.9

## THAI GLAZED SALMON\*

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

## SEASIDE PASTA

Pan seared large shrimp and scallops over fettuccine tossed with our homemade tarragon creamy champagne sauce, red peppers, mushrooms. GFO \$27.9

## KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling -- creating an authentic tropical flavor! \$7.9

\*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.