

# Specials

## SEARED SCALLOP APPETIZER

Three large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$14.9

## PORK CHOP\* MARSALA

8 oz. bone-in pork chop, grilled and covered with melted fontina cheese and our house made Marsala sauce and sautéed portabella mushrooms. Choice of two house made sides. \$19.9

- Pairs well with Firesteed Pinot Noir •

## PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.

GFO \$17.9

## 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. \$8.9

- Pairs well with Havana Coconut •

## KEY LIME PIE

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

## CHOCOLATE COLD BREW MARTINI

Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle. \$12

\*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 intolerances or allergies.