

# Specials

## MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$14.9

## SURF + TURF

7 oz. Choice Braveheart Black Angus filet mignon\* topped with seasoned butter, jumbo lump crab cake. Garlic whipped potatoes and grilled asparagus. GF \$42.9

## PALO VERDE SALMON

Organic, certified sustainable, fresh caught. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$28.9

## CRAB FETTUCCINE

Lump crab meat, lemon gremolata, shaved parmesan, fettuccine, tossed in a light butter white wine sauce. GFO \$23.9

## CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

## NY SOUR

Bulleit bourbon, lemon, Warre's tawny port float. \$15

## LEMON BASIL MONSOON

Evan Williams Black Label bourbon, fresh lemon juice, agave nectar. \$15  
• Smooth + citrusy •

\*Foods are cooked to order. 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, dairy, poultry, fish, and shellfish.