

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF \$13.9

- Add an additional mini crab cake +4.9 •

LAND + SEA

7 oz. Choice Braveheart Black Angus Beef® filet mignon*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$37.9

MAHI MAHI

Organic, certified sustainable, fresh caught. Grilled and topped with pineapple mango salsa. Choice of two house made sides. GF \$27.9

Add a side of creamy, cheddar grits to any entrée +7.9

SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO \$28.9

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. \$11.9

- Pairs well with Havana Coconut •

AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$14

- Smooth + crisp •

*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.