

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

PORK CHOP* MARSALA

Thick and juicy! 8 oz. bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$24.9

BOURBON SALMON*

Organic, certified sustainable, fresh caught. Brushed with house made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. \$27.9

SHORT RIB PAPPARDELLE

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

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$11.9

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14

- Herbaceous + refreshing •

CAIPIRINHA

Leblon Cachaça, lime, sugar. \$13

- Sweet, citrusy + refreshing •

*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.