

# Specials

## GREEN CHILI MUSSELS

Prince Edward Island mussels, shallot + green chili compound butter, cherry tomatoes, lime, cilantro. Grilled garlic crostini.

GFO \$17.9

## MARINATED STEAK

8 oz. USDA Choice Black Angus flat iron steak\*, chimichurri.

Garlic whipped potatoes and southwest corn. GF \$25.9

## SEASONAL CATCH: FISH + CHIPS

Battered + fried mahi-mahi\*\*, lemon, house-made tartar sauce.

Shoestring French fries\*\*. GF \$18.9

## CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. GFO \$23.9

## 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 •

## STRAWBERRY + BASIL SPRITZER

Absolut Citron Vodka, lemon, basil, strawberries. \$14

• sweet + 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.