

Specials

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$12.9

• add chicken or shrimp +9, add steak* or salmon* +15. •

TRUFFLE BUTTER NY STRIP

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

SEASONAL CATCH: CRAB + SHRIMP ROCKFISH

Certified sustainable. Topped with crab, shrimp and lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF \$38.9

• Pairs well with Elouan Pinot Noir •

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO \$22.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. V \$11.9

WATERMELON MARTINI

Tito's Handmade Vodka, lime, watermelon. \$15

• bright + fruity •

GARDEN SPRITZ

Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco. \$15

• bright + 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.