

Specials

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$13.9

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

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli. GF \$27.9

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$28.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$23.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla bean ice cream. Topped with Myers's Dark Rum. V \$11.9

WATERMELON MARTINI

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

- bright + fruity •

FIRESTEED PINOT NOIR

Willamette, Oregon. Aromas of raspberries, cedar, leather, and exotic spices. Berry and cherry flavors are framed by soft tannins and continue on throughout its lingering finish.

- glass \$10 | bottle \$39 •

*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.