

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, house-made rémoulade, alfalfa sprouts. GF \$13.9

• Add an additional mini crab cake +4.9 •

HERB-CRUSTED PORK CHOP*

Frenched pork chop*. Fresh rosemary, cranberry-port sauce.

Garlic whipped potatoes and grilled asparagus. \$28.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine. GFO VO \$27.9

TIRAMISU

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

RED ROCK

Absolut Citron Vodka, Cîroc Red Berry Vodka, fresh juices. \$14

• bright + sweet •

*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: shellfish, fish, poultry, dairy, soy and sesame.