Specials

Ricotta + Spinach Flatbread

Garlic oil, ricotta, steamed spinach, mozzarella, fresh basil. GFO V $11.9

Land + Sea

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF $42.9

Seasonal Catch: Swordfish

Certified sustainable. Choice of topping and two house-made sides. GF $27.9

Pasta Rustico

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO $24.9

Pumpkin Praline Cheesecake

Brown sugar, toasted walnuts, crushed toffee. V $11.9

Black Stallion Cabernet Sauvignon

California. Full-bodied. Vibrant aromas of blackberry, plum, vanilla, and toasted oak with rich flavors of cassis and dark chocolate.

• glass 17 | bottle 72 •

*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.