Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads. GFO \$14.9

BUFFALO CAULIFLOWER**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. GF \$12.9

MAMA SORRENTINO'S MEATBALLS

House-made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO \$15.9

NY STRIP* SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef®, jumbo lump crab cake. Garlic whipped potatoes and steamed broccoli. \$39.9

RED CHIMICHURRI ROCKFISH

Certified sustainable. Pan-seared, house-made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF \$32.9

SEASONAL CATCH: ROCKFISH

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

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

AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$15 • smooth + crisp •

*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.