

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts. GF \$13.9

• *Add an additional mini crab cake +4.9* •

NY STRIP* BURGUNDY

12 oz. USDA Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus.

\$37.9

FLOUNDER PICCATA

Lightly breaded, pan fried, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF

\$26.9

BLACKENED CHICKEN PENNE PASTA

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

VO \$23.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

• *Pairs well with Havana Coconut* •

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14

• *herbaceous + refreshing* •

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.