

# Specials

## MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$14.9

## LAND + SEA

12 oz. Choice Braveheart Black Angus NY strip\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$44.9

## SALMON VELOUTÉ

Certified sustainable. Grilled and topped with sweet corn + vegetable velouté. Garlic whipped potatoes and steamed broccoli. GF \$28.9

## OAK CREEK CRAB PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine garlic butter sauce, grilled lemon. GFO \$22.9

## CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

## WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$14

## POMEGRANATE HUGO SPRITZ

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

- Herbaceous + refreshing •

\*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.