

Specials

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze.
House made lemon vinaigrette. GF VO+ \$11.9

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

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a
creamy tart lime filling -- creating an authentic tropical
flavor! \$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.