

# Specials

## WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$12.9

## BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$12.9

## WILD MAN NY STRIP\*

12 oz. Braveheart® Black Angus Beef, melted fontina cheese, mushrooms, gorgonzola cream sauce. Garlic whipped potatoes and grilled asparagus. GF \$35.9

## THAI GLAZED AHI TUNA\*\*\*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$31.9

## SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$25.9

## MILE HIGH CHOCOLATE CAKE

Tall chocolate cake layered with smooth, dark chocolate ganache. \$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.