

Specials

BACON WRAPPED SCALLOPS**

Large scallops, Applewood-smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$15.9

WILD MAN PORK CHOP*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$22.9

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

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$10.9

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.