

# Specials

## GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9

## WATERMELON FETA SALAD

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

## SURF + TURF

7 oz. Choice Braveheart Black Angus filet mignon\* topped with seasoned butter, jumbo lump crab cake. Garlic whipped potatoes and grilled asparagus. GF \$37.9

## MAHI MAHI

Organic, certified sustainable, fresh caught. Grilled and topped with pineapple mango salsa. Choice of two house made sides. GF \$27.9

## PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

## CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes. GF \$17.9

• Available only during Sunday Brunch on Mother's Day, May 12. •

## 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. \$12

## PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

\*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.