

Specials

WATERMELON + FETA SALAD

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

- add chicken or shrimp +9, add steak* or salmon* +15. •

LAND + SEA

12 oz. Braveheart Black Angus Beef[®] hand-cut NY strip*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach.

GF \$42.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$30.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, parmesan. GFO VO

\$26.9

- Pairs well with Ruca Malen Malbec •

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. V \$11.9

WATERMELON MARTINI

Tito's Handmade Vodka, lime, watermelon. \$15

- bright + fruity •

GARDEN SPRITZ

Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco. \$15

- bright + citrusy •

FIRESTEED PINOT NOIR

Willamette, Oregon. Aromas of raspberries, cedar, leather, and exotic spices. Berry and cherry flavors are framed by soft tannins and continue on throughout its lingering finish. \$10 | \$39

*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.