

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V
\$11

PORK CHOP MARSALA

8 oz. bone-in pork chop, grilled and covered with melted fontina cheese and our house made Marsala sauce and sautéed portabella mushrooms. Choice of two house made sides. \$19.9

- Pairs well with Firesteed Pinot Noir •

ROCKFISH* OSCAR

Certified sustainable, fresh caught. Topped with jumbo lump crab meat and our house made lemon caper butter sauce. Garlic whipped potatoes and grilled asparagus. GF
\$29.9

- Pairs well with Brancott Sauvignon Blanc •

SEAFOOD TRIO

Clams, mussels, and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO
\$22.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$8.9

*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 intolerances or allergies.