

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.
GF \$13.9

FILET* FONTINA MARSALA

7 oz. Choice Braveheart Black Angus Beef® topped with melted fontina cheese, house-made Marsala sauce, and sautéed portabella mushrooms. Garlic whipped potatoes and grilled asparagus. GF \$44.9

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$28.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. GFO \$24.9

NIGHTINGALE ICE CREAM SANDWICH® STRAWBERRY SHORTCAKE

Golden-crust, brown sugar cookie + fresh strawberry ice cream. V \$11.9

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.

• glass \$10 | bottle \$39 •

PINK SANGRIA

White wine, prickly pear, fresh juices. \$10

*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.