

Specials

KOREAN STEAK LETTUCE WRAPS

Chilled Asian spiced beef tips, sesame seeds, scallions, wasabi greens, house made Poke sauce, pickled shallots, served on crisp romaine. HH
\$16.9

WATERMELON FETA SALAD

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

CHIMICHURRI NY STRIP* STEAK FRITES**

12 oz. Choice Braveheart Black Angus Beef®, sliced and topped with chimichurri. Shoestring French fries. GF \$28.9

CRAB + SHRIMP TOPPED ROCKFISH

Organic, certified sustainable, fresh caught. Topped with crab, shrimp, and lemon caper butter. Garlic whipped potatoes and grilled asparagus. \$34.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan.
GFO VO \$25.9

• Pairs well with Ruca Malen Malbec •

SUMMER BERRY STACK

Layered with berry cheesecake and key lime buttercream, whipped cream, lime, strawberry, raspberry sauce. \$11.9

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$15
• Fruity + bright •

SUMMER BREEZE

Bombay Sapphire gin, triple sec, cranberry, lemon. \$15

WATERMELON MOJITO

Bacardi rum, watermelon, fresh mint, lime \$15
• Refreshing + crisp •

*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.