

Specials

SEARED SCALLOP STARTER

Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$15.9

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 \$38.9

SWORDFISH* WITH ROASTED TOMATO JAM

Pan roasted + topped with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$24.9

SHRIMP PAPPARDELLE ALFREDO

Pappardelle, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO VO \$24.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$11.9

MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim. Festive + refreshing! \$15

GLITZY GLINDA

POM juice, grenadine, Sprite, edible glitter. \$9
• Sweet + bright •

*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.