

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, house-made rémoulade, alfalfa sprouts. GF \$16.9

COWBOY BUTTER NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef® topped with house-made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$37.9

RED CHIMICHURRI STEELHEAD TROUT

Certified sustainable. Pan seared, house-made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF \$26.9

SEASONAL CATCH: STEELHEAD TROUT

Certified sustainable. Choice of topping and two house-made sides. GF \$24.9

SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce served over angel hair. GFO \$26.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house-made chocolate-covered strawberry. V \$10.9

BANANAS FOSTER CAKE

Creamy NY cheesecake with bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

*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. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.