

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9
• option to add sun-dried tomatoes •

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef[®]. Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and steamed broccoli. GF \$45.9

CRAB-TOPPED BRANZINO WITH TARRAGON BÉARNAISE

Pan-seared, topped with lump crab meat. Garlic whipped potatoes and steamed broccoli. GF \$33.9

SEASONAL CATCH: BRANZINO

Certified sustainable. Choice of topping and two house-made sides. GF \$30.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$26.9
• Pairs well with Ruca Malen Malbec •

TIRAMISU

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

JOEL GOTT 815 CABERNET SAUVIGNON

Red and black cherry fruit notes laced with tobacco, balanced and engaging. \$13
• by the glass •

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$11
• Smooth + sweet •

*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.