

Specials

MINI CRAB CAKE STARTER

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

FILET* MARSALA

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$39.9

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

ROCKFISH PICCATA

Lightly breaded + pan-seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF \$34.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan, ricotta. GFO VO \$24.9

3-LAYER CHOCOLATE CAKE

Layered with smooth, dark chocolate ganache. Melba sauce, whipped cream, mint, strawberry. V \$11.9

BLACK + TAN

½ Lager 252, ½ Guinness. \$8.5

*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. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.