

Specials

RICOTTA + SPINACH FLATBREAD

Ricotta, spinach, mozzarella, fresh basil. GFO V+ \$11.9

TOMATO BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO \$14.9

- Add chicken or shrimp +. Add steak* or Salmon* +15. •

FILET* MARSALA

7 oz. Choice Braveheart Black Angus filet mignon topped with melted fontina cheese, mushroom marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$39.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$22.9

BOURBON BRANZINO

Certified sustainable. House made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. \$34.9

SEASONAL CATCH: BRANZINO

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

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

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$15
• clean + refreshing •

*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.