Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

FILET* FONTINA MARSALA

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

SALMON* SCAMPI

Organic, certified sustainable, fresh caught. Topped with shrimp scampi. Garlic whipped potatoes and steamed broccoli. GF \$29.9

OAK CREEK PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine garlic butter sauce, grilled lemon. GFO \$24.9

LEMON CAKE

Moist yellow cake filled with tart lemon curd, vanilla buttercream, raspberry coulis. \$11.9

LOCAL COPPER BONNET CRAN-FIZZ PA - Gin Cocktail - ABV 5.5% \$9

LOCAL COPPER BONNET SPIKED TEA PA - Gin Cocktail - ABV 7% \$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.