

Specials

RICOTTA + SPINACH FLATBREAD

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

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$41.9

ROCKFISH OSCAR

Organic, certified sustainable, fresh caught. Jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$31.9

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 •

RED VELVET CAKE

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

STICKY TOFFEE PUDDING

House made, bourbon toffee sauce, vanilla bean ice cream, whipped cream. V \$10.9

LOCAL COPPER BONNET CRAN-FIZZ

PA - Gin Cocktail - ABV 5.5% \$9

LOCAL COPPER BONNET SPIKED TEA

PA - Gin Cocktail - ABV 7% \$9

MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear. \$16

• Available exclusively on Friday, February 21 + Saturday, February 22 •

*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.