

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. \$39.9

BLACK COD PICCATA

Lightly breaded + pan-seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF \$27.9

SEASONAL CATCH: BLACK COD

Certified sustainable. Choice of topping and two house-made sides. GF \$25.9

PASTA RUSTICO

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

LEMON CAKE

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

WATERMELON MARTINI

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