

# Specials

## WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$12.9

## SHORT RIB TACOS

Slow-roasted beef short rib, maple-ginger BBQ sauce, jicama slaw, house-made pickled shallots. With greens. GFO  
13.9 (2) | 19.9 (3)

## CRAB TOPPED FILET\* WITH HERB BUTTER

7 oz. Choice Braveheart Black Angus filet mignon topped with jumbo lump crab meat and herb butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

## HALIBUT WITH ROASTED TOMATO JAM

Pan roasted halibut with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF  
\$36.9

## SEASONAL CATCH: HALIBUT

Certified sustainable. Choice of topping and two house made sides. GF \$34.9

## TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried tomatoes, spinach, shaved parmesan. GFO VO  
\$24.9

## RED VELVET CAKE

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

## 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.