

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and alfalfa sprouts. GF \$16.9

NY STRIP* STEAK FRITES**

12 oz. Choice Braveheart Black Angus Beef®, sliced and topped with chimichurri. Shoestring French fries. GF \$38.9

SEASONAL CATCH: BRANZINO

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

THAI GLAZED BRANZINO

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$34.9

SHRIMP SCAMPI

Seared shrimp and our house made scampi sauce over angel hair pasta, blistered tomatoes, broccoli. GFO \$21.9

NIGHTINGALE ICE CREAM SANDWICH: STRAWBERRY SHORTCAKE

Golden-crusted brown sugar cookie, fresh strawberry ice cream. \$9.9

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime. \$14
• Hot + citrusy •

*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.