

Specials

SMOKED SALMON DIP

Served chilled. House-made, fresh dill, lemon zest, flatbreads. GFO \$15.9

BUFFALO CAULIFLOWER**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. GF \$10.9

FILET MIGNON BURGUNDY

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$40.9

SEARED SCALLOPS

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF \$39.9

SEASONAL CATCH: HALIBUT

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

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$34.9

3-LAYER CHOCOLATE CAKE

Layered with smooth, dark chocolate ganache. Melba sauce, whipped cream, mint, strawberry. V \$8.9

LAVENDER FRENCH 75

Hendrick's Gin, prosecco, lavender, lime. \$15
• bright + citrusy •

LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$6

*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 fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.