

Specials

TOMATO BASIL SOUP

Classic, house-made creamy tomato soup, parmesan, fresh basil, croutons. GFO
V

• cup 4.9 | bowl 8.9 •

EDAMAME

Steamed and tossed with smoked sea salt. GF HH V+ \$9.9

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash. GF \$24.9

CRAB + SHRIMP TOPPED ROCKFISH

Certified sustainable. Topped with crab, shrimp and lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF \$42.9

SHRIMP ALFREDO

Fettuccine, creamy Alfredo sauce, large shrimp, broccoli, mushrooms, parmesan. GFO VO \$23.9

DESERT FIRE OMELETTE

House-made bacon-wrapped jalapeños stuffed with four different cheeses, chilled cilantro-lime sauce, fresh pico, avocado. Breakfast potatoes. GF \$14.9
• Available during Brunch on Saturday + Sunday •

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9
• Available during Brunch on Saturday + Sunday •

IRISH APPLE CAKE

House-made apple streusel cake with house-made crème anglaise, powdered sugar, whipped cream. Served warm. V \$10.9

ESPRESSO IN DUBLIN

Jameson Irish Whiskey, cold brew double espresso, sweet cream. \$13
• rich + bold •

*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.