SPECIAL FEATURES

APPETIZER

Fried Calamari
crispy buttermilk battered calamari tossed with pickled calabrian chilies, lemon & fresh herbs, served with a smoky roasted garlic aioli — 13

ENTRÉES

Scallops Saint-Jaques*
tender, sweet bay scallops sauteed in cognac cream, topped with a gratin of buttered bread crumbs, parmesan, lemon & herbs.
served with mashed yukon gold potatoes & roasted asparagus. — 25

🔥 FireRock Surf & Turf* (GF)
a tender 6-oz. filet mignon paired with a 4-oz. lobster tail on our 500-degree volcanic fire rock with lemon-garlic butter, roasted marble potatoes & roasted broccolini — 42

DRINK FEATURES

Three Rosé, Wade Cellars, Sonoma County, CA
fashioned after the light bodied versions that hail from the mediterranean, three is fresh, vibrant & full of verve. — glass 11, bottle 43

Maple-Bourbon Smash
maker’s mark bourbon, maple syrup & lemon juice, shaken & served over ice — 12