

BRUNCH FEATURE

CRAB & ASPARAGUS QUICHE

topped with hollandaise 19 - available until 3:00pm -

ALL-DAY SPECIALS

LOBSTER & SHRIMP ALFREDO

served over linguini 38

SEARED RED SNAPPER served over crab fried rice, asian slaw and soy glaze 35

FILET & SCALLOPS

50z filet with seared scallops, mashed potatoes, and asparagus 47

FEATURED DRINKS

LAVENDER LEMON DROP kettle one vodka, lemon juice, lavender syrup 13

MER SOLEIL CHARDONNAY
14 GLS / 52 BTL

RARE EARTH PINOT NOIR
11 GLS / 38 BTL

DESSERT

LEMON MASCARPONE CAKE / 8.95



REGULAR MENU ALSO SERVED

"We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know.

Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood

shallfish ousters or agos may increase your risk of food-horne illness.