

CHEF'S FEATURES

Thursday, June 12 -
Sunday, June 15



FRITES SAMPLER

14

A trio of indulgent bites—crispy mac & cheese fritters, Italian inspired chicken cordon bleu bites, and golden zucchini fries, served with house dipping sauces

TUNA TACOS (3)

16

Sesame-seared tuna nestled in warm flour tortillas, topped with Granny Smith apple and Napa cabbage slaw, pineapple relish, and spicy avocado aioli

SPAGHETTI & MEATBALLS

21

Classic spaghetti with oversized, oven-baked meatballs in house-made tomato sauce, garnished with shaved Parmesan and fresh basil

LAND & SEA PENNE

24

Grilled chicken, Italian sausage, shrimp, and jumbo lump crab meat tossed with sun-dried tomatoes, shallots, garlic, and spinach in a creamy vodka sauce over penne pasta

PAN-SEARED SALMON

26

Crispy-skin salmon served over red skin mashed potatoes, accompanied by tender haricots verts and finished with a rich mushroom velouté

Featured Drinks

Ranch Water | 9

Hornitos Blanco Tequila, fresh lime, Triple Sec, topped with club soda

Michelada | 10

Pacifico Spanish Lager, Bloody Mary mix, Old Bay rim, olives

Rotating Beers

Pacifico | 8

High Noon Peach

Iced Tea | 6

Corona Premier | 6

V= Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.

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