

WEEKLY SPECIALS

8.5 - 8.9

BAR

EMPRESS FRENCH 75 \$15

Empress Indigo Gin with fresh lemon, simple syrup, and sparkling Prosecco.

DOMAINE DES GRANDES PERRIERS SANCERRE G | \$17 B | \$60

CAPTAIN'S WINE LIST

MUGA RESERVA RIOJA 2022 B | \$85

DUCKHORN MERLOT 2023 B | \$82

CAZIN CHEVERNY BLANC 2024 B | \$50

DUCKHORN CHARDONNAY 2023 B | \$68

DESSERTS

HOUSE-MADE CHEESECAKE \$9

Creamy New York-style cheesecake with a buttery graham cracker crust.

STRAWBERRY SHORTCAKE \$9

House-made biscuit with macerated strawberries, vanilla ice cream, whipped cream, and powdered sugar.

KEY LIME MASON JAR (AGF) \$9

Key lime custard topped with whipped cream and a sprinkle of graham cracker crusting.

SUMMER SORBET \$9

One scoop each of mango, raspberry, and blood orange sorbet.

APPETIZERS

PEACH TOAST \$15

Grilled sourdough with whipped ricotta, peach chamoy, red onion jam, scallions, and red wine gastrique.

MAIN DISHES

VEAL PARMIGIANA \$32

Breaded veal cutlet with roasted tomatoes, melted fresh mozzarella, house marinara, and rigatoni.

SURF & TURF PASTA \$38

Grilled shrimp and shaved ribeye with pappardelle, mushrooms, spinach, and sun-dried tomatoes, in a creamy French onion broth with shaved Parmesan.

RIBEYE SLAP TACOS (ADF) (GF) \$18

Shaved ribeye with a crispy cheese costra, salsa verde, onion, and cilantro on corn tortillas.

FIERY OXTAIL RAGÙ GNOCCHI (ADF) \$27

Potato gnocchi with slow-braised oxtail ragù, roasted cherry tomatoes, crispy tomatoes, and shaved Parmigiano-Reggiano.

SCHEDULE

HAPPY HOUR:
WEEKDAYS 4 - 6
WEEKENDS 2 - 4

FAMILY NIGHT MONDAY

TACO TUESDAY

1/2 OFF BOTTLE WINE WEDNESDAYS

SUNDAY BRUNCH 11 - 4
& BUCK-A-SHUCK ALL DAY!