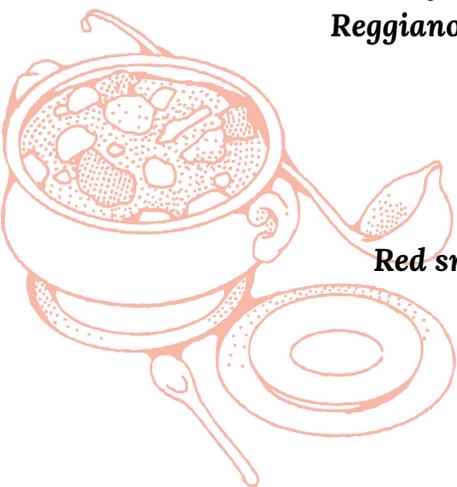


# Specials from the Farm

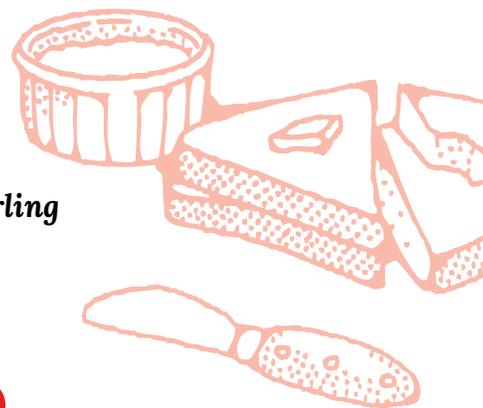
## BISON CARPACCIO \$27

*Thinly sliced bison with arugula, cherry capers, shaved Parmigiano Reggiano, extra virgin olive oil, lemon, rosemary, and toasted ciabatta bread.*



## RED SNAPPER \$37

*Red snapper wrapped in corn husk, served with fingerling potatoes and fresh salsa fresca.*

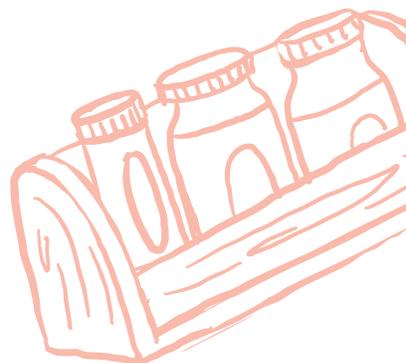


## TOMAHAWK STEAK \$90

*Grilled tomahawk steak served with two sides and your choice of one house salsa.*

## FUSILLI PASTA \$28

*One pound of lobster tossed with organic cherry tomatoes and linguine in a spicy fra diavola sauce.*



## CHEF'S DESSERT

*Please inform your server of any food allergies. Our kitchen handles nuts (including walnuts) and other common allergens, and cross-contact may occur. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase the risk of foodborne illness.*

