

Specials

BUTTERNUT SQUASH SOUP

House-made. Butternut squash, ginger, apples, yogurt crema. GF V
• cup \$6.9 | bowl \$8.9 •

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

HAWAIIAN BBQ CHICKEN QUESADILLA

Tropical BBQ chicken, pineapple, jalapeños, onion. Handcrafted guacamole and sour cream. \$12.9

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and grilled asparagus. GF \$25.9

PAN-ROASTED SWORDFISH

Topped with bright, house-made roasted tomato jam. Garlic whipped potatoes and steamed spinach. \$27.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$24.9

PECAN PIE

Blue Bunny® vanilla bean ice cream. \$9.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, soy and sesame.