

# Specials

## PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$13.9  
• Available only during Sunday Brunch •

## SEARED AHI TUNA\*\*

Seared rare\*, seaweed salad, poke sauce, microgreens, green onion. \$14.9

## CRISPY CHICKEN COBB SALAD

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken\*\*. Sweet + spicy honey mustard dressing. GF VO \$15.9

## WILD MAN RIBEYE\*

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli. GF \$46.9

## THAI-GLAZED SALMON\*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$28.9

## SURF + TURF PASTA

Filet mignon\*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine. GFO VO \$26.9

## TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream, rich mascarpone. V \$7.9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients. 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, and sesame.