

# Specials

## SHRIMP SCAMPI APPETIZER

Large shrimp in a garlic, white wine sauce. GFO \$8.9

## WILD MAN PORK CHOP\*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$22.9

## PALO VERDE SALMON\*

Organic, certified sustainable. Topped with citrus, tomato and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$26.9

## PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO \$18.9

## TRES LECHEs CAKE

Light sponge cake, sweet milk, whipped cream. \$8.9

## SAINTSBURY 'SONOMA COAST' PINOT NOIR

California, USA. Plummy and brooding in dark cherry offering substantial up-front tannin and oak that mellows in the glass while presenting rich concentration. \$80

## SAN POLO "RUBIO" TOSCANA

Tuscany, Italy. Blend of Cabernet, Merlot, Sangiovese. Savory; black currant, and blackberry. \$60

## APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, fresh jalapeño & cilantro, fresh lime juice. \$12

\*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 intolerances or allergies. \*\*All items cooked in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.