

# Specials

## CHICKEN + BLACK BEAN TOSTADA

Tortillas, cheddar cheese, mozzarella, fresh pico, jalapenos, black bean salsa, cilantro, sour cream. GFO \$8.9

## ROCKFISH WITH CUCUMBER LEMON DILL SAUCE

Certified Sustainable. Broiled with lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus. GF \$19.9

## SOUTHWEST STEAK\*

8oz. USDA Choice Black Angus flat iron steak chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Mexican street corn. \$19.9

## PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. \$19.9

## RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$8.9

## LONG MEADOW RANCH FARMSTEAD CABERNET

Bright and fruit forward with notes of cassis & black cherry. \$48

• Napa Valley, California •

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.