

# Specials

## BACON-WRAPPED SCALLOPS\*\*

Large scallops, applewood bacon, jicama slaw, pepper jelly, cilantro. GF \$20.9

## HAWAIIAN FLATBREAD

Pineapple, tasso ham, mozzarella, parmesan. GFO \$11.9  
• Add jalapeños +75¢ •

## FILET MIGNON\* OSCAR

7 oz. USDA Choice Braveheart Black Angus Beef<sup>®</sup> hand-cut filet mignon, topped with lump crab meat and house-made lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

## BOURBON-GLAZED SALMON\*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$26.9

## SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

## TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO \$22.9

## LEMON CAKE

Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis. V \$11.9

## WATERMELON MARTINI

Tito's Handmade Vodka, lime, watermelon. \$15  
• bright + fruity •

## SEDONA TAPHOUSE & BREWERY BRUCE'S BLONDE ALE

PA - Blonde Ale - ABV 5.5% 4 oz. \$2 | 16 oz. \$8 | Growler \$38

\*Foods are cooked to order. 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: sesame, dairy, poultry, fish, and shellfish.