

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF
\$17.9

MARINATED STEAK

8 oz. USDA Choice Black Angus flat iron steak*, chimichurri. Garlic whipped potatoes and southwest corn. GF \$25.9

CRAB-STUFFED SALMON

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$28.9

SEASONAL CATCH: MAHI-MAHI

Certified sustainable. Choice of topping and two house-made sides. GF \$28.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts, Kalamata olives. Topped with feta and parmesan. GFO HH VO \$22.9

MANGO MOUSSE CAKE

Delicate sponge cake, tangy mango mousse, mixed berries, raspberry coulis, whipped cream. V \$11.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

*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.