

# Specials

## BUFFALO CAULIFLOWER\*\*

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. GF \$14.9

## FILET\* OSCAR

7 oz. USDA Choice Braveheart Black Angus Beef® topped with jumbo lump crab meat and lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

## PALO VERDE SALMON\*

Certified sustainable. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

## SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$30.9

## SHRIMP SCAMPI

Seared shrimp, house-made scampi sauce, broccoli and blistered tomatoes server over angel hair pasta. GFO \$25.9

## MANGO MOUSSE CAKE

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

## DRAGON FRUIT SANGRIA

White wine, orange liqueur, dragon fruit, fresh juices. \$10

## SEDONA TAPHOUSE MAIDEN VOYAGE

PA- American Wheat Ale- ABV 4.2% 4oz \$2 | 12oz \$6 | Growler \$20

\*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.