

Specials

BEET HUMMUS DUO

Classic and mint-beet hummus. Cucumbers and flatbreads.
GFO VO+ \$11.9

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF \$24.9

BOURBON-GLAZED SALMON*

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

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$27.9

OAK CREEK PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine garlic butter sauce, grilled lemon. GFO \$24.9

3-LAYER CHOCOLATE CAKE

Rich, moist cake, ganache, raspberry coulis, whipped cream, strawberry. V \$11.9

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12
• hot + citrusy •

*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.