

Specials

BUFFALO CAULIFLOWER**

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

SOUTHWEST RIBEYE*

14 oz. USDA Choice. Hand-cut, chili-glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and southwest corn. \$40.9

PALO VERDE SALMON

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

SEASONAL CATCH: ROCKISH

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

SHRIMP SCAMPI

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

MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. \$11.9

MISTLETOE MARGARITA

Espolon Tequila Blanco, Cointreau, cranberry, lime, sugar rim. Festive + refreshing! \$15

*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.