

Specials

CHICKEN + BLACK BEAN TOSTADA

Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF VO

\$12.9

LEMON-HORSERADISH NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef[®], horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$36.9

PALO VERDE ROCKFISH*

Certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$34.9

• Pairs well with Elouan Pinot Noir •

SEASONAL CATCH: ROCKISH

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

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$27.9

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. V \$11.9

NUTCRACKER

Pearl Vodka, Kahlúa, cream, hazelnut. \$13

• creamy + smooth •

*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.