

Specials

BAKED BRIE FLATBREAD

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO \$11.9

LAND + SEA

7 oz. Braveheart® Black Angus filet mignon*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$40.9

CRAB + SHRIMP TOPPED ROCKFISH

Organic, certified sustainable, fresh caught. Topped with crab, shrimp, and lemon caper butter. Garlic whipped potatoes and grilled asparagus. \$38.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$23.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$10.9

PALOMA

Exotico Reposado tequila, lime, Q grapefruit. \$10

*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.