

# Specials

## FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$6.9

## CHIMICHURRI NY STRIP\* STEAK FRITES

11 oz. USDA Choice Braveheart Black Angus Beef®, house-made chimichurri. Shoestring French fries. GF \$30.9

## SEASONAL CATCH: ROCKFISH

Certified sustainable, grilled. Choice of topping and two house-made sides. GF \$25.9

## SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO \$25.9

## PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9

• Available only during Sunday Brunch •

## TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream, rich mascarpone. V \$9.9

## APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime. \$13

• hot + spicy •

\*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 intolerances or allergies.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.