

Specials

SEARED AHI TUNA**

Seared rare*, seaweed salad, Asian sauce. \$14.9

MEAT LOVERS FLATBREAD

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO \$9.9

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$23.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$23.9

CRÉME BRÛLÉE

House-made vanilla custard, caramelized raw sugar crust. GF V \$8.9

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.