

Specials

LOBSTER BISQUE

Cream, sherry, lobster knuckle meat, parsley. \$13.9

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and steamed broccoli. GF \$45.9

CRAB-STUFFED SALMON*

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$37.9

BOURBON-GLAZED PORK CHOP*

8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$24.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter-parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

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 on Easter, April 5th •

APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel drizzle. V \$9.9

COTTONTAIL

Malibu Coconut Rum, Pinnacle Whipped Cream Vodka, cream, cotton candy \$13

• sweet + tropical •

*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: shellfish, fish, poultry, and sesame.