

Specials

DEVIL'S CANYON FLATBREAD

House-made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO \$11.9

SALMON* + CITRUS SALAD

Certified sustainable. Arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House-made poblano-lime vinaigrette. GF VO \$26.9

FILET MIGNON BURGUNDY

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$40.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$22.9

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 •

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$9.9

LA CREMA CHARDONNAY

Sonoma Coast, California. Crisp apple, golden peach, pineapple and subtle toasted oak.
• by the glass \$11 •

LAVENDER FRENCH 75

Hendrick's Gin, prosecco, lavender, lime. \$13
• bright + citrusy •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

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