

Specials

TOMATO BURRATA SALAD

Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO \$9.9

DEVIL'S CANYON FLATBREAD

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO \$7.9

PAN SEARED HALIBUT

Fresh, wild caught. Choice of topping and two house made sides. GF \$24.9

OAK CREEK PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine tossed in a white wine garlic butter sauce, grilled lemon. GFO \$17.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream, rich mascarpone. \$7.9

KEY LIME PIE MARTINI

Pearl vodka, key lime juice, pineapple, graham cracker rim. \$11

JOSH CABERNET SAUVIGNON

California \$9 / \$33

*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.