

Specials

FRENCH ONION SOUP

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

SEARED AHI TUNA**

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

CHIMICHURRI NY STRIP* STEAK FRITES

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

SEASONAL CATCH: FLOUNDER

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

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.