

Specials

TOMATO BASIL SOUP

House made, basil, parmesan. V

• \$4.9 cup | \$8.9 bowl •

FRIED GREEN TOMATO CAPRESE**

House breaded fried green tomatoes, fresh mozzarella, fried basil, house made balsamic vinaigrette. GF V \$10.9

CHICKEN + SHRIMP LETTUCE WRAPS

Minced chicken and shrimp tossed with a vegetable medley and black bean garlic chili sauce. Served with Bibb lettuce. \$14.9

BOURBON RIBEYE*

12 oz. USDA Choice, brushed with house made bourbon pineapple glaze. Shoestring French fries**. GF \$41.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. \$14.9
• Available exclusively during Sunday Brunch •

BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar. \$9.9

COTTONTAIL

Malibu coconut rum, Pinnacle cake vodka, cream, cotton candy. \$12

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