

Specials

DEVIL'S CANYON FLATBREAD

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

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, Kalamata olives, red onions, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$13.9

LEMON-HORSERADISH NY STRIP*

11 oz. Choice Braveheart Black Angus Beef®, horseradish cream. Garlic whipped potatoes and grilled asparagus. GF \$32.9

RED ROCK PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO
\$21.9

CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes. GF \$13.9

• Available only during Sunday Brunch •

MIMOSA FLIGHT

Tangerine, classic, grapefruit, blood orange. \$14

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing.
\$7.9

*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.