

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF
\$15.9

VEGETABLE HUMMUS WRAP

Hummus, lettuce, tomato, red onion, cucumber, fresh mozzarella,
balsamic glaze, spinach tortilla. VO+
\$12.9

SOUTHWEST PORK CHOP*

8 oz. bone-in pork chop, chili glazed and char grilled. Garlic whipped
potatoes and Southwest corn.
\$24.9

BBQ RIBS

Full rack of pork ribs, BBQ glazed. Jicama slaw. GF
\$24.9

PALO VERDE MAHI MAHI*

Organic, certified sustainable, fresh caught. Grilled and topped with
citrus, tomato, and garlic sauce and feta. Garlic whipped potatoes and
steamed spinach. GF
\$26.9

RED ROCK SHRIMP 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
\$22.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers,
whipped cream and a rich mascarpone.
\$8.9

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