

Specials

LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley.

\$12.9

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF

\$12.9

COWBOY RIBEYE*

12 oz. Certified Angus Choice topped with herb butter. Garlic whipped potatoes and steamed broccoli. GF

\$38.9

BBQ RIBS

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

\$24.9

PALO VERDE SALMON

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

\$28.9

RENEGADE PASTA

Shrimp, scallops, rigatoni, cherry tomatoes, shallots, tossed in a garlic lemon-wine sauce. GFO VO

\$28.9

TIRAMISU

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

\$8.9

BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar.

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