

Specials

LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley.

\$13.9

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF

\$15.9

BBQ RIBS

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

\$24.9

COWBOY NY STRIP*

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

\$38.9

PALO VERDE SWORDFISH

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

\$28.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO

\$29.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V

\$12.9

* Available only during Sunday Brunch on Easter, April 20. *

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.