

# Specials

## SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions.

cup \$7.9 | bowl \$9.9

## DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO

\$13.9

## HERB CRUSTED PORK CHOP\*

Frenched pork chop, fresh rosemary, cranberry port sauce. Garlic whipped potatoes and grilled asparagus.

\$27.9

## BBQ RIBS

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

\$23.9

## CRAB + SHRIMP TOPPED ROCKFISH

Organic, certified sustainable, fresh caught. Topped with crab, shrimp, lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF

\$33.9

## SHORT RIB PAPPERDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction.

\$24.9

## 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.