

Specials

VINE-RIPENED TOMATO SALAD

Vine-ripened tomatoes, organic greens, red onion, feta, basil. House made balsamic vinaigrette. GF VO+ \$8.9

MAHI MAHI*

Organic, certified sustainable, fresh caught, choice of topping. Garlic whipped potatoes and Southwest corn. GF \$22.9

Topping options: pineapple mango salsa, chimichurri, herb butter, or lemon butter.

RED ROCK PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$18.9

NY STRIP SCAMPI

11 oz. Choice Braveheart Black Angus NY strip*. Topped with our house made shrimp scampi. Choice of two house made sides. GF \$37.9

Add scallops - 6 for \$12

PINEAPPLE UPSIDE DOWN CAKE

Soft sponge baked with pineapple, vanilla bean ice cream, Myer's Rum, caramel sauce, cherry. \$8.9

FIRESIDE CHAT

Four Roses Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$11

*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.