

# Specials

## AHI TUNA\*\* SALAD

Seared rare\*, romaine hearts, micro greens, radish, chili marinated edamame, cucumber, avocado, peanuts. House made ponzu wasabi vinaigrette. \$20.9

## SOUTHWEST CHILI

Classic house-made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. GFO  
• \$4.9 cup | \$6.9 bowl •

## SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house made sides. GF \$23.9

## SEASIDE PASTA

Pan seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO \$25.9

## MISTLETOE MARGARITA

Exotico Tequila Blanco, Cointreau, cranberry, lime, sugar rim. \$11  
• Festive + refreshing! •

\*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.

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