

Specials

POTATO LEEK SOUP

House made, creamy with fresh herbs, crispy bacon. GF VO
cup \$4.9 | bowl \$8.9

PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onion, garlic, lemon basil sauce. GFO \$15.9

SALMON + CITRUS SALAD

Organic, certified sustainable, fresh caught salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens.

House made poblano lime vinaigrette. GF VO \$25.9

PALO VERDE MAHI MAHI

Certified sustainable, fresh caught, grilled and topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF \$25.9

RED ROCK SHRIMP 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
\$21.9

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 •

PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. V \$9.9

PINK JAVELINA (HA-VUH-LEE-NUH)

Bombay Bramble, lemon, prosecco. \$10

*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.