

# Specials

## FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese. \$9.9

## FRIED CALAMARI\*\*

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

## BACON WRAPPED SCALLOPS\*\*

Large scallops, applewood smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$15.9

## SHORT RIB TACOS

Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO \$16.9

## THAI GLAZED SALMON

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$27.9

## HAND CUT RIBEYE\*

14 oz. Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF \$35.9

## PAN SEARED BRANZINO

Certified sustainable. Crispy skin. Choice of topping and two house made sides. GF \$25.9

- Toppings included: pineapple mango salsa or cucumber-lemon dill sauce •

## CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$22.9

## BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar. \$8.9

## GUINNESS

Ireland- Dry Irish Stout- ABV 4.2% \$8

## MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear. \$17

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef, or server. \*\*Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, and sesame.