

Specials

FRENCH ONION SOUP

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

SMOKED SALMON DIP

House made, fresh dill, lemon zest. Flatbreads. GFO \$13.9

FRIED CALAMARI**

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

SHORT RIB TACOS

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

SOUTHWEST RIBEYE*

12 oz. Choice Braveheart Black Angus Beef®, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$35.9

THAI GLAZED SALMON

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

PAN SEARED BRANZINO

Crispy skin filet. 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 \$21.9

CRAB OMELETTE

Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes. GF \$13.9

• Available only during Sunday Brunch on Mother's Day, May 12. •

BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar. \$8.9

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$9.9

MARGARITA FLIGHT

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

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$15

*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.