

Specials

SOUTHWEST CHILI

House made chili topped with cheddar cheese, sour cream, and scallions. cup \$7.9 | bowl \$9.9

BACON WRAPPED SCALLOPS**

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

HAND CUT RIBEYE*

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

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. \$36.9

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 •

GRILLED LOBSTER

Two 6 oz. cold water tails. Choice of two house made sides. GF \$35.9

Add a grilled lobster tail to any entrée \$16

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO \$22.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$24.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate covered strawberry. \$8.9

MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear. \$15
• Only available February 21-23 •

BLOOD ORANGE MARGARITA

Exotico Reposado, triple sec, blood orange, fresh juices. \$14

GRAPEFRUIT MARGARITA

Exotico Reposado, triple sec, grapefruit, agave. \$14

*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.