

Specials

SEARED SCALLOP STARTER

Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$17.9

SPICY THAI WRAP

Shrimp, chicken, romaine, Napa cabbage, haricot verts, crispy rice noodles, tortilla strips, in a savory Thai Sauce. Choice of side. \$17.9

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF \$14.9

THYME DEMI GLACE RIBEYE*

12 oz. USDA Choice. Topped with thyme demi glace. Garlic whipped potatoes and steamed broccoli. GF \$39.9

SHRIMP + SCALLOP SCAMPI

Seared + topped with house made scampi sauce, grilled lemon. Garlic whipped potatoes and steamed spinach. GF \$26.9

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO \$18.9

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 on Easter, April 20.

PINEAPPLE UPSIDE DOWN CAKE

Soft sponge baked with pineapple, vanilla bean ice cream, Myer's Rum, caramel sauce, cherry. \$9.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

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