

Specials

TOMATO BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V \$10.9

SOUTH RIM SHRIMP FLATBREAD

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO \$11.9

SHRIMP ROLL

Toasted Cuban roll, organic greens, poached shrimp salad, red bell peppers, celery, jalapeño. Choice of side. \$15.9

BOURBON GLAZED FILET*

7 oz. Choice Braveheart Black Angus Beef®, brushed with house made bourbon pineapple glaze. Garlic whipped potatoes and grilled asparagus. GF \$38.9

SHEPHERD'S PIE

Classic, house made casserole. Ground beef, pork, veal, carrots, onion, peas. Topped with garlic whipped potatoes. \$15.9

CRAB STUFFED SALMON*

Organic, certified sustainable, fresh caught. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$34.9

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 VO \$21.9

DESSERT DUO

Tart lemon square and three-layer chocolate cake, raspberry coulis. \$10.9

*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.