

Specials

SEARED AHI TUNA***

Seared rare, seaweed salad, Asian sauce. \$10.9

TOMATO BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V \$9.9

PALO VERDE SALMON*

Organic, certified sustainable, fresh caught. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$24.9

SHORT RIB FETTUCCHINE

Exotic mushrooms, short ribs, fettuccine, veal demi glace port wine reduction. GFO \$22.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$7.9

PLUNGERHEAD OLD VINE ZINFADEL

Dark plum in color with aromas of chocolate, brambly blackberries, toasted clove, and sweet cinnamon. The first sip bursts with fruit flavors of plum, raspberry, and pomegranate.
Glass \$9 | Bottle \$34

*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.