

# Specials

## SEARED AHI TUNA\*\*

Seared rare\*, seaweed salad, Asian sauce. \$14.9

## STRAWBERRY BEET SALAD

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ \$9.9

## MARINATED STEAK\*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Spanish rice and Southwest corn. GF \$24.9

## BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$22.9

## SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$28.9

## PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. V \$9.9

## 2016 ELOUAN PINOT NOIR

Dark ruby in color, the wine powers up with aromatics of a plum pie, mixed-berry jam and smoky, game-bird characteristics that set the stage for flavors of cherry, blackberry, boysenberry, and smoked bacon. \$12

\*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.