

Specials

HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$11.9

• Add jalapeños 75¢ •

SOUTHWEST STEAK*

8 oz. USDA Choice Black Angus flat iron steak chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Southwest corn. \$22.9

BOURBON SALMON*

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$23.9

ROCKFISH SCAMPI

Organic, certified sustainable, fresh caught. Grilled and topped with our house made shrimp scampi. Garlic whipped potatoes and steamed broccoli. GF \$34.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$8.9

SAINTSBURY 'SONOMA COAST' PINOT NOIR

California, USA. Plummy and brooding in dark cherry offering substantial up-front tannin and oak that mellows in the glass while presenting rich concentration. \$80

SAN POLO "RUBIO" SUPER TUSCAN

Tuscany, Italy. Blend of Cabernet, Merlot, Sangiovese. Savory; black currant, and blackberry. \$60

CHATEAU DE LA COSTE MARGAUX RED BOURDEAUX

Bordeaux, France. Brilliant ruby with hints of purple and aromas of black fruit and cassis. Hints of cinnamon and sandalwood. Soft, satisfying, and elegant. \$60

JOSE MARGARITA

Jose Cuervo, triple sec, fresh juices. \$13

FOOL'S GOLD

Espolon Reposado Tequila, lemon, agave, orange bitters. \$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. Please inform your server of any intolerances

or allergies. **All items cooked in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.