

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9

LAND + SEA

7 oz. Braveheart Black Angus Beef® filet mignon*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$38.9

PALO VERDE ROCKFISH*

Organic, certified sustainable, fresh caught. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

- Pairs well with Firestead Pinot Noir •

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$29.9

WILD BERRY SHORTCAKE

Fresh baked shortcake biscuit, mixed berries and whipped cream with our house made Grand Mariner sauce. \$10.9

- À la mode +4 •

VILLA POZZI MOSCATO

Sicily, Italy. Fresh aromas of white and tropical fruits. Sweet yet subtle with a clean finish. \$10 | \$39

- Pairs well with Seared Ahi Tuna** •

CASAS DEL MAR BRUT ROSÉ

Spain. Nose of strawberry and ripe bing cherry. Bottle fermented to retain balance with ripe red fruit flavors and a richness that only Pinot Noir grapes can impart. \$10 | \$36

- Pairs well with Palo Verde Rockfish* •

CHOCOLATE MARTINI

Tito's Vodka, Godiva, Crème de Cocoa, cream. \$13

MANGO PEACH SANGRIA

White wine, mango, peach, fresh juices. \$11

LAVENDER BLUSH GIMLET

Hendrick's gin, lavender, lime. \$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.