

# Specials

## BUFFALO CAULIFLOWER\*\*

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF \$12.9

## BOURBON RIBEYE\*

14 oz. Braveheart Black Angus Beef® brushed with our house made pineapple bourbon glaze. Garlic whipped potatoes and grilled asparagus. \$39.9

## PALO VERDE ROCKFISH\*

Certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

- Pairs well with Elouan Pinot Noir •

## SHRIMP FETTUCCHINE ALFREDO

Fettuccine, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO \$26.9

## MILE HIGH CHOCOLATE CAKE

Tall chocolate cake layered with smooth, dark chocolate ganache. \$11.9

## WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$14

\*Foods are cooked to order. 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 allergies or intolerances. \*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.