

# Specials

## HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$11  
• Add jalapenos 75¢ •

## SOUTHWEST STEAK

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

## ROCKFISH\* OSCAR

Certified sustainable, fresh caught. Topped with jumbo lump crab meat and our house made lemon caper butter sauce. Garlic whipped potatoes and grilled asparagus. GF  
\$29.9

• Pairs well with Brancott Sauvignon Blanc •

## PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. \$19.9

## TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$7.9

• Pairs well with Founder's KBS •

## NAPA CELLARS SAUVIGNON BLANC

Red grapefruit, melon, tropical fruit balanced with green apple and lemongrass. \$11 | \$42  
• Napa Valley, California •

\*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.