

# Specials

## CHICKEN + BLACK BEAN TOSTADA

Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF VO

\$12.9

## MARINATED STEAK

8 oz. USDA Choice Black Angus flat iron steak\*, chimichurri. Garlic whipped potatoes and southwest corn. GF \$25.9

## BOURBON SALMON\*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF

\$26.9

## SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

## SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO

\$25.9

## TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$11.9

## SKINNY GOOSE SPRITZER

Grey Goose L'Orange, fresh orange. \$12

\*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.