Specials

CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses, Old Bay. Flatbreads. GFO \$13.9

MARINATED STEAK*

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

PALO VERDE SALMON

Certified sustainable. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed broccoli.

GF \$27.9

SHRIMP FETTUCCINE ALFREDO

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

NIGHTINGALE ICE CREAM SANDWICH: FAT BANANA Peanut butter cookie, banana ice cream, half dipped in chocolate. \$11.9

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14

• Herbaceous + refreshing •

^{*}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.