

Specials

SEARED SCALLOP STARTER

Three large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$15.9

AHI TUNA** SALAD

Seared rare*, romaine hearts, micro greens, radish, chili marinated edamame, cucumber, avocado, peanuts. House made ponzu wasabi vinaigrette. \$22.9

SOUTHWEST PORK CHOP*

8 oz. Bone-in pork chop, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$23.9

FLOUNDER PICCATA

Lightly breaded, pan fried, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF \$24.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$23.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

*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.