

Specials

CRAB + ARTICHOKE DIP

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

FALAFEL BOWL

Organic greens, chickpea fritters**, cucumber, red onion,
ripe + sundried tomatoes, grilled coriander carrots, feta,
hummus, tzatziki sauce, red wine vinaigrette. Flatbreads.
GFO VO+ \$16.9

FILET* OSCAR

7 oz. Choice Braveheart Black Angus Beef® topped with
jumbo lump crab meat and lemon butter. Garlic whipped
potatoes and grilled asparagus. GF \$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 •

CRAB CRUSTED CORVINA (GOLDEN SEA BASS)

Grilled and crab cake crusted, topped with house made
lemon butter. Garlic whipped potatoes and steamed
broccoli. GF \$28.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic,
fresh basil, sundried tomatoes, mushrooms, artichoke
hearts, Kalamata olives. Topped with feta and parmesan.
GFO HH VO \$22.9

NIGHTINGALE ICE CREAM SANDWICH: STRAWBERRY SHORTCAKE

Brown sugar cookies, strawberry ice cream. \$11.9

APACHE FIRE MARGARITA

Tanteo tequila, Cointreau, agave nectar, jalapeño,
cilantro, fresh lime juice. \$12
• hot + citrusy •

*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.