

Specials

HAWAIIAN FLATBREAD

Pineapple, tasso ham, mozzarella, parmesan. GFO \$11.9
• Add jalapeños +\$0.75 •

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$13.9
• add chicken or shrimp +9, add steak* or salmon* +15. •

COWBOY BUTTER NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef® topped with house-made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$39.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$27.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO \$24.9

LEMON CAKE

Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis. V \$11.9

GREEN DRAGON MULE

Green Dragon Tea, Pearl Vodka, lime, POM juice, Q ginger beer. \$13
• clean + spicy •

*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.