

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF \$11.9

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta.

House made balsamic vinaigrette. GF \$14.9

BAKED BRIE FLATBREAD

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO
\$11.9

COWBOY BUTTER RIBEYE*

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

BRONZED MAHI MAHI*

Fresh caught, pan roasted, topped with pineapple mango salsa. Garlic whipped potatoes and Southwest corn. GF \$26.9

SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$24.9

PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. \$11.9

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$15

PALOMA

Exotico Reposado tequila, lime, Q grapefruit. \$10

*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.