

Specials

TOMATO BURRATA SALAD

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO \$9.9

GLAZED PORK CHOP*

8 oz. grilled, frenched pork chop glazed with sweet mango jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$21.9

PAELLA

Andouille sausage, chicken, shrimp, mussels, saffron rice, onions, red peppers. \$25.9

BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO \$19.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$8.9

J LOHR HILLTOP CABERNET SAUVIGNON

CA. Extraordinary fruit intensity with aromas of blackberry, black currant, and toasted pastry crust. \$65

PIÑA COLADA MARTINI

Malibu Coconut Rum, Stoli Vanilla Vodka, pineapple, cream. \$9

MANGO PEACH SANGRIA

White wine, mango, peach, fresh juices. \$8

*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 intolerances or allergies.