

# Specials

## MEDITERRANEAN HUMMUS PLATTER

Hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO VO+  
HH \$10.9

## FENNEL ARUGULA SALAD

Arugula, fennel, walnuts, oranges, shallots, parmesan. GF V  
\$9.9

## BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$21.9

## PAN SEARED HALIBUT

Fresh caught. Jasmine rice, spinach salad, Kalamata olives, sundried tomatoes, feta. House made raspberry vinaigrette. GF  
MKT

## SHRIMP PAPPARDELLE ALFREDO

Pappardelle, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO \$20.9

## TRES LECHE

Light sponge cake, sweet milk, whipped cream. \$8.9

## PINK JAVELINA

Bombay Bramble, lemon, prosecco. \$11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, fish, dairy, poultry, and shellfish.