

Specials

SEARED AHI TUNA*

Seared rare, seaweed salad, Asian sauce. \$13.9

HAND CUT RIBEYE*

16 oz, Certified Angus Choice, topped with seasoned butter. Garlic whipped potatoes and grilled asparagus. GF \$32.9

CRAB STUFFED SALMON*

Certified sustainable Norwegian salmon, "no filler" jumbo lump crab, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$27.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$21.9

3 LAYER CHOCOLATE CAKE

Rich and moist cake, ganache, raspberry coulis. \$7.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$7.9

MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. \$7.9

*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.