

Specials

SMOKED SALMON DIP

Served chilled. House-made, fresh dill, lemon zest, flatbreads. GFO \$11.9

SEDONA SALISBURY STEAK

Tender Salisbury steak*, sautéed mushrooms, house-made Marsala gravy. Garlic whipped potatoes and southwest corn. GF \$23.9

SWORDFISH WITH LEMON-CAPER BUTTER

Certified sustainable, pan-seared with lemon-caper butter sauce. Garlic whipped potatoes and grilled asparagus. GF \$28.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO \$19.9

AFFOGATO

illy® espresso, Blue Bunny® vanilla bean ice cream. \$10.9

SPARKS FLY

POM juice, grenadine, Sprite, edible glitter. \$6
• sweet + bright •

*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, poultry, dairy, fish, and shellfish.