

Specials

TOMATO BASIL SOUP

Classic, house-made creamy tomato soup, parmesan, fresh basil, croutons. GFO V

• cup \$6.5 | bowl \$8.5 •

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed spinach. GF \$30.9

RED CHIMICHURRI COD

Certified sustainable. Pan-seared, house-made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF \$31.9

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 \$28.9

RED VELVET CAKE

3-layer cake with cream cheese frosting and red velvet crumble served with a house-made chocolate-covered strawberry. V \$12.9

LATTE

Illy® espresso, steamed milk, light milk foam. \$6

• caramel or mocha available •

LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$7.5

• add vodka +6 •

*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.