

Specials

CRAB-STUFFED MUSHROOMS

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF \$13.9

SEDONA SALISBURY STEAK

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

RED CHIMICHURRI COD

Certified sustainable. Pan seared, house-made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF \$27.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$20.9

APPLE BLOSSOM TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel drizzle. V \$11.9

SWEATER WEATHER

Tres Agaves Blanco Tequila, coconut milk, fresh juices. \$14

• creamy + complex •

ESPRESSO MARTINI

Tito's handmade Vodka, cold brew double espresso, Kahlúa. \$13

• bold + smooth •

*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.