

Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

CITRUS + SPINACH SALAD

Oranges, cranberries, walnuts, red onion, goat cheese. House-made citrus vinaigrette. GF HH V VO+ \$11.9

• Add chicken or shrimp +9 | Add steak* or salmon* +15 •

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF \$24.9

PALO VERDE ROCKFISH

Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$34.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. GFO \$24.9

WILD BERRY SHORTCAKE

Fresh-baked shortcake biscuit, mixed berries, whipped cream, house-made Grand Marnier raspberry coulis. V \$11.9

BOURBON, BASIL + BLOOD ORANGE BASH

Bulleit Bourbon, basil, blood orange, bitters. \$12
• smooth + sweet •

*Foods are cooked to order. 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, dairy, poultry, fish, and shellfish.