

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery.
GF \$11.9

FILET SCAMPI

7 oz. Choice Braveheart Black Angus filet mignon* topped with shrimp scampi. Garlic whipped potatoes and grilled asparagus.
GF \$38.9

ROCKFISH OSCAR

Organic, certified sustainable, fresh caught. Topped with jumbo lump crab meat and lemon caper butter sauce. Garlic whipped potatoes and grilled asparagus. GF \$33.9
• Pairs well with Echo Bay Sauvignon Blanc •

SEAFOOD TRIO

Clams, mussels, and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$24.9

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style white chocolate cheesecake, raspberry coulis. \$10.9

CODORNÍU CLASICO BRUT

Catalonia, Spain. A reflection of traditional cava with fresh, fruity, and delicate aromas. ~~\$42~~ \$28
• Pairs well with Sedona Crab Cakes •

PINK SANGRIA

White wine, prickly pear, fresh juices. \$8

*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 intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.