

Specials

FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$10.9

RICOTTA + SPINACH FLATBREAD

Garlic oil, ricotta, steamed spinach, mozzarella, fresh basil. GFO V
\$11.9

TRUFFLE BUTTER FILET MIGNON*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

SEASONAL CATCH: PALO VERDE ROCKFISH

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

• Pairs well with Elouan Pinot Noir •

SHRIMP SCAMPI

Seared shrimp, broccoli, blistered cherry tomatoes, and our house-made scampi sauce over angel hair pasta. GFO \$25.9

LEMON CAKE

Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis. V \$11.9

WATERMELON MARTINI

Tito's Handmade Vodka, fresh squeezed lime juice, watermelon. \$15
• bright + fruity •

GARDEN SPRITZ

Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco. \$15
• bright + citrusy •

*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.