

# Specials

## SHRIMP SCAMPI APPETIZER

Large shrimp in a garlic, white wine sauce. GFO \$8.9

## FILET\* MARSALA

7 oz. Choice Braveheart Black Angus filet mignon topped with melted fontina cheese, house made marsala sauce, and sautéed portabella mushrooms. Garlic whipped potatoes and grilled asparagus. \$31.9

## PALO VERDE ROCKFISH\*

Organic, certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$24.9

- Pairs well with Firestead Pinot Noir •

## FRENCH QUARTER

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. GFO \$18.9

## LEMON CAKE

Moist yellow cake filled with tart lemon curd and vanilla buttercream garnished with raspberry coulis \$7.9

\*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.