

Specials

GRILLED JALAPEÑO PANZANELLA SALAD

House-made cornbread croutons, grilled jalapeño, red peppers, red onion, cucumber, romaine, feta, cilantro. Citrus mojo dressing. VO+
\$14.9

SOUTHWEST PORK CHOP*

8 oz. bone-in, grilled, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. \$23.9

SEASONAL CATCH: BRONZED MAHI-MAHI

Certified sustainable. Pan-seared, topped with pineapple-mango salsa. Garlic whipped potatoes and southwest corn. GF \$26.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan.
GFO VO \$25.9

• Pairs well with Ruca Malen Malbec •

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$14.9

• Available only during Sunday Brunch •

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

• Pairs well with Havana Coconut •

STRAWBERRY + BASIL SPRITZER

Absolut Citron Vodka, lemon, basil, strawberries. \$14
• sweet + refreshing •

*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.