

Specials

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$12.9

• 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. Garlic whipped potatoes and steamed broccoli. GF \$24.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$30.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts, Kalamata olives.

Topped with feta and parmesan. GFO HH VO \$24.9

MANGO MOUSSE CAKE

Delicate sponge cake, tangy mango mousse, mixed berries, raspberry coulis, whipped cream. V \$11.9

WATERMELON MARTINI

Tito's Handmade Vodka, lime, 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.