

Specials

BOURBON SESAME CHICKEN LOLLIPOPS

Sesame + soy glazed, toasted sesame seeds, arugula salad, walnuts, apple cider vinaigrette. GF \$15.9

WILD MAN PORK CHOP*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$22.9

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 •

PALO VERDE ROCKFISH*

Organic, certified sustainable, fresh caught. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

- Pairs well with Firestead Pinot Noir •

PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. \$11.9

AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$14

- Smooth + crisp •

GLITZY GLINDA

POM juice, grenadine, Sprite, edible glitter. \$9

- Sweet + bright •

*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.