

Specials

BAKED BRIE FLATBREAD

Baked brie, prosciutto, blueberries, arugula, balsamic glaze.
GFO VO \$11.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House
made lemon vinaigrette. GF VO+ \$11.9

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried
tomatoes, spinach, shaved parmesan. GFO \$21.9

SURF + TURF

7 oz. Choice Braveheart Black Angus filet mignon* topped with
seasoned butter, jumbo lump crab cake. Garlic whipped
potatoes and grilled asparagus. GF \$37.9

PALO VERDE MAHI MAHI

Organic, certified sustainable, fresh caught. Grilled and topped
with citrus tomato garlic sauce and feta. Garlic whipped
potatoes and steamed spinach. GF \$27.9

LEMON CAKE

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

SUMMER BREEZE

Bombay Sapphire gin, triple sec, cranberry, lemon. \$15

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$15
• Fruity + bright •

WATERMELON MOJITO

Bacardi rum, watermelon, fresh mint, lime \$15
• Refreshing + Crisp •

*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.