

Specials

HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$11

• Add jalapeños 75¢ •

HERB CRUSTED PORK CHOP*

Frenched pork chop, fresh rosemary, cranberry port sauce.

Garlic whipped potatoes and grilled asparagus. \$27.9

PALO VERDE SALMON*

Organic, certified sustainable. Topped with citrus, tomato and garlic sauce, and feta. Garlic whipped potatoes and steamed

spinach. GF \$26.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. \$19.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$8.9

RASPBERRY TRUFFLE MARTINI

Absolut, Kahlua, Chambord, raspberry cream. Simply decadent! \$14

TREFETHEN "OAK KNOLL DISTRICT" NAPA CHARDONNAY

This wine has fresh and vibrant aromas of sliced green apple, white peach, and honeysuckle with integrated notes of baked apple and puff pastry on the palate. The refreshing acidity leads to a full and lengthy finish \$14 | \$50

*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.