

# Specials

## GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9

## LAND + SEA

7 oz. Braveheart Black Angus Beef® filet mignon\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$37.9

## MAHI MAHI

Organic, certified sustainable, fresh caught. Topped with pineapple mango salsa. Choice of two house made sides. GF \$27.9

## 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 •

## PUMPKIN PRALINE CHEESECAKE

Pumpkin pie cheesecake, brown sugar, toasted walnuts, crushed toffee. \$9.9

## ESPRESSO MARTINI

Pearl Vanilla vodka, Kahlua, cold brew double espresso. \$13

## CODORNÍU CLASICO BRUT

Catalonia, Spain. A reflection of traditional cava with fresh, fruity, and delicate aromas. ~~\$42~~ \$28  
• Pairs well with Sedona Crab Cakes •

\*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.

\*\*All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.