

Specials

LOBSTER BISQUE

Creamy lobster bisque, sherry, lobster meat, parsley. \$14.9

BAKED BRIE FLATBREAD

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

PORK CHOP* MARSALA

8 oz. bone-in pork chop grilled and covered with melted fontina cheese and our own mushroom Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$24.9

PALO VERDE SALMON*

Certified sustainable, fresh caught. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach.
GF \$28.9

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 •

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

- Pairs well with Havana Coconut •

PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

MARGARITA FLIGHT

Classic, grapefruit, blood orange and prickly pear. \$16

- Only available February 21-23 •

GRAPEFRUIT MARGARITA

Exotico Reposado, triple sec, grapefruit, agave. \$12

BLOOD ORANGE MARGARITA

Exotico Reposado, triple sec, blood orange, fresh juices. \$12

*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.