

Specials

HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$11.9
• Add jalapeños 75¢ •

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. GF \$22.9

THAI GLAZED AHI TUNA*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$30.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.
GFO VO \$23.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$10.9

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

RASPBERRY TRUFFLE MARTINI

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

*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.