

# Specials

## MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. \$13.9

- Add an additional mini crab cake +4.9 •

## WATERMELON FETA SALAD

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

## SOUTHWEST PORK CHOP\*

8 oz. bone-in pork chop, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$20.9

## PALO VERDE ROCKFISH\*

Organic, certified sustainable, fresh caught. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

- Pairs well with Firestead Pinot Noir •

## SHORT RIB PAPPARDELLE

Exotic mushrooms, short ribs, pappardelle pasta, veal demi glace port wine reduction. GFO \$28.9

## PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. V \$11.9

## WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$12

## APACHE FIRE MARGARITA

Tanteo tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12

- Hot + citrusy •

\*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.