

# Specials

## FRIED CALAMARI\*\*

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF  
\$15.9

## WILD MAN PORK CHOP\*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and steamed broccoli. GF \$22.9

## PALO VERDE SALMON\*

Certified sustainable. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed broccoli. GF \$27.9

## RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts, Kalamata olives. Topped with feta and parmesan.  
GFO HH VO \$22.9

## RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$11.9

## SOUTHERN CHARM

Tito's Handmade vodka, lemon, peach, iced tea. \$12  
• *sweet + fruity* •

## POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14  
• *herbaceous + refreshing* •

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