

Specials

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme. \$11.9

WATERMELON FETA SALAD

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

WILD MAN RIBEYE*

14 oz. Braveheart Black Angus Beef®, melted fontina cheese, mushrooms, and a gorgonzola cream sauce. Garlic whipped potatoes and grilled asparagus. GF \$36.9

BOURBON SALMON

Organic, certified sustainable, fresh caught. Brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$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

SUMMER BREEZE

Bombay Sapphire gin, triple sec, cranberry, lemon. \$15

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$15
• Fruity + bright •

WATERMELON MOJITO

Bacardi rum, watermelon, fresh mint, lime \$15
• Refreshing + Crisp •

*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.