

Specials

MAMA SORRENTINO'S MEATBALLS

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO \$15.9

WATERMELON FETA SALAD

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

LAND + SEA

12 oz. Choice Braveheart Black Angus NY strip*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$38.9

SHRIMP PAPPARDELLE ALFREDO

Pappardelle, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO VO \$22.9

MAHI MAHI

Organic, certified sustainable, fresh caught. Grilled and topped with pineapple mango salsa. Choice of two house made sides. GF \$27.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$9.9

SUMMER BREEZE

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

APACHE FIRE MARGARITA

Tanteo tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12
• Hot + citrusy •

WATERMELON MARTINI

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

*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.