

Specials

MUSHROOM + RICOTTA FLATBREAD

Ricotta + fontina cheese blend, caramelized onion, house-made Marsala sauce, sautéed mushrooms, arugula. GFO \$11.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$13.9

• Add chicken or shrimp +9, add steak* or salmon* +15. •

NY STRIP* MARSALA

12 oz. USDA Choice Braveheart Black Angus Beef®, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. \$42.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$27.9

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian fennel sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO \$23.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse, drizzled with caramel sauce. V \$11.9

APACHE FIRE MARGARITA

Tanteo Jalapeño Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime. \$14

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