

Specials

WATERMELON FETA SALAD

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

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11.9

SURF + TURF

7 oz. Choice Braveheart Black Angus filet mignon* topped with seasoned butter, jumbo lump crab cake. Garlic whipped potatoes and grilled asparagus. \$37.9

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 •

CRAB FETTUCCINE

Lump crab meat, lemon gremolata, shaved parmesan, fettuccine, tossed in a light butter white wine sauce. GFO \$22.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$8.9

WATERMELON MARTINI

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

ESPRESSO MARTINI

Pearl Vanilla vodka, Kahlua, cold brew double espresso. \$13

*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 intolerances or allergies.

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