

Specials

FRIED CALAMARI**

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

NY STRIP* 'ROCKEFELLER'

12 oz. Choice Braveheart Black Angus Beef®, creamed spinach and parmesan crusted. Garlic whipped potatoes and Southwest corn. \$37.9

PALO VERDE ROCKFISH*

Certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9
• *Pairs well with Elouan Pinot Noir* •

SHRIMP PAPPARDELLE ALFREDO

Pappardelle, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO VO \$24.9

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.