

Specials

MAMA SORRENTINO'S MEATBALLS

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

FILET* BURGUNDY

7 oz. Choice Braveheart Black Angus Beef®, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. \$39.9

PAN SEARED FLOUNDER

Fresh caught, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF \$29.9

LOBSTER MAC + CHEESE

Lobster meat, scallions, penne pasta tossed with a lobster cream sauce. GFO \$20.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate-covered strawberry. \$11.9

RASPBERRY WHITE CHOCOLATE CHEESECAKE

NY style cheesecake, raspberry coulis. \$10.9

CODORNÍU CLASICO BRUT

Catalonia, Spain. A reflection of traditional cava with fresh, fruity, and delicate aromas. ~~\$42~~ \$28

• Pairs well with Sedona Crab Cakes •

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$12

*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.