

# Specials

## TOMATO BASIL SOUP

House made, topped with basil and parmesan.  
\$4.9 cup | \$6.9 bowl

## SEARED SCALLOP APPETIZER

Pan seared locally caught scallops, feta cheese, sun-dried tomatoes and citrus garlic sauce. GF \$14.9

## SOUTHWEST STEAK\*

8oz. Black Angus flat iron steak topped with serrano chile glaze. Mexican street corn medley and garlic whipped potatoes. \$19.9

## SHRIMP FETTUCCHINE ALFREDO

Fettuccine, creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. GFO \$18.9

## MAHI SCAMPI

Fresh caught mahi mahi, grilled to perfection, topped with lemon garlic shrimp scampi. Garlic whipped potatoes and steamed spinach. GF \$25.9

## CREME BRULEE

House made vanilla custard, caramelized raw sugar crust. GF \$7.9

\*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.