

# Specials

## DEVILS CANYON FLATBREAD

House-made white cheese sauce, andouille sausage, bacon, green onion.  
Side of sriracha. GFO \$11.9

## COWBOY SURF + TURF

14 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY ribeye\*.  
Topped with seared shrimp and house-made cowboy butter. Garlic  
whipped potatoes and steamed broccoli. GF \$42.9

## PALO VERDE ROCKFISH

Certified sustainable. Topped with citrus, tomato and garlic sauce and  
feta. Garlic whipped potatoes and steamed spinach. GF \$33.9

## SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF  
\$31.9

## SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy  
marinara sauce, fresh basil, white wine, imported parmesan. GFO VO  
\$26.9

• Pairs well with Ruca Malen Malbec •

## BANANAS FOSTER CHEESECAKE

Creamy NY cheesecake with a bananas foster “fusion” of ripe banana,  
banana liqueur and 151 rum served with warm caramel sauce and whipped  
cream. GF V \$10.9

## WATERMELON MARTINI

Tito's handmade Vodka, lime, watermelon. \$15  
• clean + refreshing •

\*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 items fried in fryers assume cross-contamination with  
some or all of the following: shellfish, fish, poultry,  
dairy, and sesame.