

Specials

MUSHROOM + RICOTTA FLATBREAD

Ricotta + fontina cheese blend, caramelized onion, house-made Marsala sauce, sautéed mushrooms, arugula. GFO \$11.9

FILET* MARSALA

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$39.9

PAN-ROASTED BRANZINO

Topped with bright, house-made roasted tomato jam. Garlic whipped potatoes and steamed spinach. \$34.9

SEASONAL CATCH: BRANZINO

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

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$24.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse, drizzled with caramel sauce. V \$10.9

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