

# Specials

## RICOTTA + SPINACH FLATBREAD

Garlic oil, ricotta, steamed spinach, mozzarella, fresh basil. GFO V  
\$11.9

## NY STRIP\* ROCKEFELLER

12 oz. USDA Choice Braveheart Black Angus Beef®, creamed spinach and parmesan-crust. Choice of one house-made side.  
\$39.9

## BOURBON-GLAZED SWORDFISH

Certified sustainable. House-made bourbon-pineapple glaze.  
Garlic whipped potatoes and steamed broccoli. GF \$30.9

## SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$28.9

## 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

## PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9

• Available only during Sunday Brunch on Easter, April 5th •

## LEMON CAKE

Moist yellow cake filled with tart lemon curd, vanilla buttercream, raspberry coulis. V \$11.9

\*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.