

Specials

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$12.9

- Add chicken or shrimp +9. Add steak* or salmon* +15. •

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli. GF \$24.9

THAI CURRY ROCKFISH

Pan-seared rockfish with crispy skin, coconut-curry sauce. Steamed jasmine rice. GF \$33.9

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$30.9

BLACKENED CHICKEN PENNE PASTA

Grilled chicken, penne, broccoli, onion, red bell pepper, carrots, parmesan. GFO \$22.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse, drizzled with caramel sauce. 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.