

Specials

HAWAIIAN FLATBREAD

Pineapple, tasso ham, mozzarella, parmesan. GFO \$11.9

NY STRIP* STEAK FRITES**

12 oz. USDA Choice Braveheart Black Angus Beef®, house-made chimichurri. Shoestring French fries. GF \$38.9

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 \$26.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$25.9

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.