

Specials

DEVILS CANYON FLATBREAD

Our house made white cheese sauce with a little kick, topped with andouille sausage, bacon, and green onion.

Served with a side of sriracha sauce. GFO \$11.9

THYME DEMI GLACE RIBEYE*

12 oz. USDA Choice. Topped with thyme demi glace. Garlic whipped potatoes and steamed broccoli. GF \$39.9

PALO VERDE ROCKFISH*

Fresh caught, certified sustainable. Topped with citrus, tomato and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. 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 \$22.9

NIGHTINGALE ICE CREAM SANDWICH: GINGERBREAD

Caramel Spiced gingerbread cookie, dulce de leche ice cream. \$10.9

SWEATER WEATHER

Espolòn Blanco Tequila, coconut milk, fresh juices. \$14

FATHER'S OLD FASHIONED

Buffalo Trace Bourbon, aged maple syrup, Angostura bitters. \$14

*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. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.