

# Specials

## MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF \$15.9

## FILET\* OSCAR

7 oz. Choice Braveheart Black Angus beef topped with lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

## PALO VERDE SALMON\*

Topped with citrus, tomato, and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

## 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 \$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 20. •

## CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. \$10.9

## LOCAL COPPER BONNET CRAN-FIZZ

PA - Gin Cocktail - ABV 5.5% \$9

## LOCAL COPPER BONNET SPIKED TEA

PA - Gin Cocktail - ABV 7% \$9

## WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$15

\*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.