

# Specials

## SALMON\* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

## MUSHROOM + RICOTTA FLATBREAD

Ricotta fontina cheese blend, caramelized onion, Marsala sauce, sautéed mushrooms, arugula. GFO \$11.9

## LAND + SEA

7 oz. Choice Braveheart Black Angus filet mignon\*, 3 crab stuffed shrimp, lemon butter. Steamed spinach. GF \$41.9

## PAN ROASTED TROUT WITH ROASTED TOMATO JAM

Pan roasted trout with bright, house made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$27.9

## SHRIMP ALFREDO

Grilled shrimp over fettuccine, creamy alfredo sauce with mushrooms. GFO VO \$24.9

## LEMON CAKE

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

## 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.