

# Specials

## GRILLED JALAPEÑO PANZANELLA SALAD

House-made cornbread croutons, grilled jalapeño, red peppers, red onion, cucumber, romaine, feta, cilantro. Citrus mojo dressing. VO+

\$12.9

• Add chicken or shrimp +10. Add salmon\* +14. Add steak\* +16. •

## FILET BURGUNDY

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon\*, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$48.9

## PALO VERDE ROCKFISH

Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$35.9

## SURF + TURF PASTA

Filet mignon\*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine. GFO VO \$32.9

## BLUEBERRY + TOASTED WALNUT BREAD PUDDING

Warm challah bread, toasted walnuts, fresh blueberries, house-made vanilla crème anglaise, vanilla bean ice cream. V \$12.9

## HOT HONEY CHICKEN BISCUITS

Crispy chicken breast\*\* coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. \$17.9

• available during Saturday + Sunday brunch. •

## POMEGRANATE MARGARITA SPRITZER

Exotico Reposado Tequila, orange liqueur, fresh juices, soda. \$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.

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