

NOVEMBER SPECIALS

~~ENTREES~~

Served with your choice of 2 sides, unless otherwise noted
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Macadamia Crusted Cod: Fresh, hand-cut Cod fillet, crusted in crushed macadamia nuts, & topped with sweet/tangy Piña Colada Sauce Gluten Free \$26

Rosemary Lamb Chops: New Zealand Lamb Chops, prepared medium rare, topped with Rosemary Cream Sauce Gluten Free \$26

Crab Stuffed Salmon: Fresh Salmon fillet, stuffed with our real Crab mixture, baked & topped with Orange Rum Sauce Gluten Free \$28

Pollo Verde: Panko-crusted Chicken Breast stuffed with ham & cheese, topped with Molé Verde Sauce (made with poblano, tomatillo, & pepitas) Gluten Free \$20

Chipotle Filet: Hand cut Filet Mignon, wrapped in Applewood smoked bacon, & topped with Chipotle & Shrimp Cream Sauce Gluten Free \$34

Vallarta Burrito: Huge burrito stuffed with Swordfish, jumbo Shrimp, bell peppers, & onions; topped with Tomato Cream Sauce \$20

~~CHEESECAKE OF THE MONTH~~

Sweet Potato Pecan Cheesecake: Chef Liborio's homemade cheesecake infused with sweet potato & pecans, topped with caramel sauce \$7

FEATURED COCKTAILS

Turkey Day Tini: Pumpkin Spice | Cacao | Hazelnut | cream | cinnamon \$9

Autumn Old Fashioned: Apple Cider Brandy | Pecan Praline Whiskey | old fashioned fixins | sour | clove \$9