

JANUARY SPECIALS

APPETIZER

Avocado Fries: Creamy Avocado coated in crunchy batter & fried golden brown; served with Spicy Ranch for dipping \$8

ENTREES

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

Surf & Turf Kabobs: Two grilled skewers with bell pepper, shallot, & mushroom; 1 with hand-cut Tenderloin, 1 with Jumbo Shrimp Gluten Free \$24

Champagne Corvina: Hand-cut fillet of mild Corvina fish topped with Bay Shrimp & Orange Thyme Champagne Butter Sauce Gluten Free \$24

Shrimp Tortellini: Argentinian Pink Shrimp sauteed with asparagus & bell peppers, tossed with Chipotle Cream Sauce & cheese-filled Tortellini \$20 *no sides included*

Chicken Osorio: If Chicken Cordon Bleu met Chicken Oscar met Chef Liborio ... gluten free panko coated Chicken Breast stuffed with Asparagus, Menonita cheese, & Ham, topped with Tequila Cream Sauce Gluten Free \$20

COCKTAILS

Creamy Southern 'Tini: Jack Daniel's Rye/Amarula/Kahlua; served up \$9

Blush Punch: Bombay Sapphire Gin/Cranberry/Tonic/Orange \$9

DESSERTS OF THE MONTH

Jalapeño Agave: Chef Liborio's homemade cheesecake infused with fresh Jalapeño & agave nectar \$7

Cocoa Tres Leches: Traditional, Mexican dessert of Sponge Cake soaked in 3 milks; infused with cocoa \$6