

# OCTOBER SPECIALS

## ENTREES

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

Rosemary Rack of Lamb: Full rack (8 bones) of New Zealand Lamb Chops topped with Rosemary Jalapeño Glaze Gluten Free \$36

Puerta Vallarta Surf & Turf: Hand-cut, 12 oz., New York Strip Steak topped with Bay Scallops, Bacon, & a light cream Sauce Gluten Free \$30

Stuffed Chicken Osorio: Panko-crusted Chicken Breast stuffed with Asparagus, Ham, & Cheese, baked, & topped with Tequila Cream Sauce \$22

Prosciutto Corvina: Flaky, mild, Corvina fish fillet topped with Prosciutto Cream Sauce Gluten Free \$24

Milanesa Mushroom Pasta: Strips of Smoked Pork Chops atop linguini tossed in Caper Mushroom Cream Sauce; served with Garlic Bread  
\*No Sides Included\* \$19

## HALLOWEEN COCKTAILS

Jack-o-lan Tini: Coffee Bourbon\* Butterscotch Schnapps \*Pumpkin Spice Liqueur\*  
Amarula Cream Liqueur \$8

Dark Night: Black Vodka \* Fresh Lime \* Ginger Beer \$8

## CHEESECAKE OF THE MONTH

Roasted Pistachio: Chef Liborio's homemade cheesecake infused with Roasted Pistachios & topped with Amaretto Cream Sauce \$7