

OCTOBER SPECIALS

ENTREES

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

Adobo Short Ribs: Slowly cooked, Beef Short Rib topped with smoky Adobo Sauce Gluten Free \$28

Pollo Balsámico: panko-crusted chicken breast topped with bacon, Brussels sprouts, & Ancho Balsamic Glaze; served with Poblano Rice Gluten Free \$18

Seafood Verde: Tomatillo Cream Sauce loaded with fresh Mahi Mahi, Jumbo Shrimp, Scallops, white beans, & sauteed onion *No Sides* Gluten Free \$24

Stuffed Calamari: Panko-crusted Calamari Steak stuffed with cheese & roasted poblano chiles, baked & topped with Tomato Cream Sauce Gluten Free \$24

Loaded Milanese: panko-crusted pork loin topped with homemade chorizo sausage, Signature Vegetables, & queso dip; served with Poblano Rice Gluten Free \$18

KIDS' MEAL

Mummy Dog: ¼ pound, all beef Hot Dog wrapped in strips of Crescent Roll dough; served with mandarin orange jack-o-lantern & mini Rice Krispies treat \$7

CHEESECAKE OF THE MONTH

Mango Squash: Homemade cheesecake infused with yellow squash; topped with Mango Ginger Sauce \$7

FEATURED COCKTAIL

Spooky Hibiscus: Hibiscus Liqueur | Blood Orange Vodka | ginger beer | citrus fruit | Black Vodka float \$8