

# NOVEMBER SPECIALS

## APPETIZER

Crawfish Artichoke Dip: Lemon, Crawfish meat & artichoke in a warm, creamy, cheesy dip; served with house made tortilla chips Gluten Free \$8

## ENTREES

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

Filet Patrón: Hand-cut, Bacon-wrapped Filet Mignon stuffed Patrón-simmered onion, jalapeño, & cheese; topped with Tequila Cream Sauce Gluten Free \$28

Whitefish Florentine: Panko-crusted whitefish fillet topped with sauteed spinach, Queso Fresco, & Creamy Oregano Sauce \$18

Shrimp Fajita Burrito: Burrito stuffed with Jumbo Shrimp, Poblano Rice, tomato, & fajita veggies; topped with Tequila Cream Sauce \$19 \*1 side choice\*

Crab Stuffed Salmon: Hand-cut Salmon fillet stuffed with our succulent Crab mixture & topped with Orange Rum Sauce Gluten Free \$26

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

## COCKTAIL

Pomegranate Punch: Cachaça/Pomegranate Juice/Bitters/Ginger Beer \$8

## CHEESECAKE OF THE MONTH

Sweet Potato: Chef Liborio's homemade cheesecake infused with sweet potato & topped with Amarello Cream Sauce \$7