# Weekly Specials

11/26 - 12/01

## WEDNESDAY DINNER ONLY

\*while supply lasts\*

## PRIME RIB DINNER 12oz \$38 | 16oz \$48

Whipped potato, garlic green beans, au jus, and horseradish cream sauce

## <u>APPETIZER</u>

#### LOBSTER BISQUE DF GF

Cup \$10 | Bowl \$14

#### **SANCOCHO** DF GF

Cup \$8 | Bowl \$12

A hearty Latin American stew with pork and beef simmered in a rich, herbed broth with corn and root vegetables

## DESSERTS \$9

## KEY LIME MASON JAR GF PUMPKIN DONUT HOLES

- (GF) GLUTEN FREE
- (AGF) AVAILABLE GLUTEN FREE
- DF) DAIRY FREE
- ADF AVAILABLE DAIRY FREE
- (v) VEGATARIAN

## MAIN

#### **100Z NY STRIP \$35**

Garlic mashed potatoes and green beans, house demi-glace, and bleu cheese fondue

## **SURF & TURF RISOTTO \$32**

NY strip tips and blackened shrimp over shiitake mushrooms, and sun-dried tomatoes in a creamy Barolo sauce risotto

### **CHICKEN PARMESAN \$24**

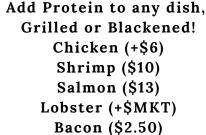
Crispy chicken cutlet topped with melted mozzarella, served over rigatoni vodka

#### CITRUS VACA FRITA \$24 DF GF

Slow-simmered beef, shredded and tossed in a Cuban vinaigrette, pan-charred with garlic and onions. Served with Cuban black beans, cilantro-lime rice, and tostones.

#### THE NEW MEXICAN TACOS \$18

(3) Corn or flour tortillas with fried chicken strips, New Mexican red chile sauce, cilantrolime rice, guacamole, and pico de gallo



Gluten-Free Pasta +\$2

