

# Gluten **FREE**

PLEASE ADVISE YOUR SERVER IF YOU HAVE A SEVERE GLUTEN ALLERGY.

*While we make every effort to produce these items gluten free, they are produced in an environment that has gluten present.*

## STARTERS

### BACON WRAPPED DATES\*\*

Medjool dates stuffed with Gorgonzola cream cheese and almonds, wrapped with maple pepper bacon and roasted until crispy. Served with balsamic reduction, red pepper curls and spring greens. 8.95

### SAUTÉED BRUSSELS SPROUTS

Sautéed with pepper bacon, red onions, olive oil, seasonings & Reggiano. 8.95

### CHIPOTLE HUMMUS & VEGGIES

Chickpeas, tahini, chipotle peppers, garlic, lemon, olive oil with red peppers, cucumber, kalamata olives, pepperoncini & feta. 9.95

### SPICY TUNA ROLL\*

Ahi tuna, seared rare with Sriracha aioli, cilantro, green onion & sesame seeds. 10.95

### BACON WRAPPED PRAWNS

Grilled with garlic herb butter, Napa slaw and grain mustard vinaigrette. 12.95

### SESAME SEARED AHI TUNA\*

Spice rubbed and seared rare, with jicama slaw, Sriracha aioli and wasabi. 13.95

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## SALADS

### SEARED AHI SALAD\*

Spice rubbed and seared rare on crisp lettuce with red peppers, cucumbers, Napa cabbage, cilantro and wasabi ginger vinaigrette. 15.95

### COBB SALAD

Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 13.95

### SOUTHWEST SMOKED CHICKEN

Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed with cilantro lime vinaigrette. Topped with Cotija cheese. 13.95

### BRUSSELS SPROUTS, QUINOA & GRILLED CHICKEN\*\*

Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants & Asiago cheese with white balsamic & pomegranate vinaigrette. 14.95

### GRILLED STEAK SALAD\* \* \*

Grilled top sirloin with caramelized pears, Gorgonzola, spiced pecans, red bell pepper, mixed greens, arugula, radicchio and blue cheese vinaigrette. 15.95

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## SPECIALTIES

### GRILLED ATLANTIC SALMON\*

Roasted garlic herb butter, fresh lemon, jasmine cilantro rice and grilled asparagus. 22.95

### FILET MIGNON\*

7oz. Pepper bacon wrapped, grilled with roasted garlic herb butter, white cheddar mashed potatoes and grilled asparagus. 30.95 \*Add grilled shrimp: 3.95

### GRILLED RIBEYE STEAK\*

12oz. Center cut ribeye seasoned with our rub, garlic butter, with white cheddar mashed potatoes and grilled asparagus. 30.95 \*Add grilled shrimp: 3.95

### BAJA FISH TACOS

With sautéed cod or shrimp, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas with Napa slaw. 15.95

### SONORAN CHICKEN ENCHILADA STACK

Smoked chicken layered with white corn tortillas, roasted pasilla chili, cheddar & jack cheeses, garlic cream sauce, guajillo chili sauce and chipotle aioli with Napa slaw. 16.95



*A 2% service charge will be added to all food and beverage sales. This service charge will be passed on to our employees in the form of increased wages. This method, although unorthodox, allows us to pay competitive wages to all our employees and maintain approachable menu prices for all our guests.*

*\* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.*

*\*\* Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.*