

Restaurant Week

Lunch or Dinner for one - \$28

Starter

(choose one)

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot & spicy. GF

Goat Cheese & Tomato Bruschetta

Fresh basil and lemon butter drizzle.

Entrée

(choose one)

Palo Verde Salmon*

Fresh, hand cut salmon, grilled and topped with our citrus tomato garlic sauce and feta. Garlic whipped potatoes and spinach. GF

Chuckawalla Chicken

8 oz grilled chicken, melted goat cheese, sun-dried tomatoes and a citrus tomato garlic sauce. Garlic whipped potatoes and steamed green beans. GF

Smoky BBQ Beef Short Rib

Slow roasted, wood grilled beef short rib topped with smoky BBQ sauce. Garlic whipped potatoes and jicama slaw.

Sweet

(choose one)

Peanut Butter Blast

Chocolate cake crumb crust, creamy peanut butter mousse with brownie chunks, Reese's® Peanut Butter Cup pieces and chocolate truffle.

Salted Caramel Cheesecake

NY Cheesecake, warm caramel, toasted walnuts and freshly ground sea salt.



We are proud to serve antibiotic-free, hormone free, cage free poultry, USDA Choice beef and sustainably harvested seafood. Coupons or offers are not valid for Restaurant Week Menu. Available for Dine In ONLY.

GF-Gluten Free GFO-Gluten Free Option HH-Heart Healthier

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.