

WEEKLY SPECIALS

11 AM – CLOSE

NOV. 2 – 8 MAPLE BOURBON SALMON 30

Sous Chef David Stans

Seared Salmon Filet with Maple Bourbon Glaze, Rosemary
Garlic Steak Fries and Vegetable of the Day

NOV. 9 – 15 FILET TOSCANO 45

Sous Chef J.C. Mora

8 oz. Filet Mignon topped with Garlic, Rosemary and Extra
Virgin Olive Oil with a side of Herbed Potato Wedges and
Vegetable of the Day

NOV. 16 – 22 ROSEMARY ROAST CHICKEN 26

Sous Chef Marcos Holt

Half of a Roast Chicken with Roast Garlic and Chive Mashed
Potatoes, Vegetable of the Day and Choice of Soup or Salad

NOV. 23 – 29 CARNE ASADA 38

Sous Chef José Gualpa

Marinated Top Sirloin, Rice, Refried Beans, Tortillas,
Pico de Gallo, and Crema served with a Mixed
Green Salad with Chimichurri Vinaigrette

Limited Specials Available