



Daily Specials

These Specials Begin 11-14-2018



Monday

Free Range Chicken Tikka Masala

Grilled Draper Valley Farms chicken breast, Indian style masala sauce, grilled naan flatbread, organic split pea-potato mash, organic spinach, crispy spiced chick peas and tomato-cucumber-sesame salsa. 12.49

Tuesday

Sea Bass Piccata

Sautéed sustainable Baramundi with risotto-asiago cake, chipotle lemon butter, tomato-thyme salsa, broccoli and lemon aioli. 12.99

Wednesday

Alaskan Wild Cod

Crisp wild cod, sweet lime-grilled hominy salsa, roasted jalapeño aioli, achiote sauce, mashed blacked beans, roasted corn brown rice and cotija cheese. 11.99

Thursday

Pot Roast Beef Quesadilla

Tender grass fed beef, crimini mushrooms, caramelized onions and Monterey Jack in a whole wheat tortilla. Served with roasted pumpkin sauce, Brussels sprouts-red cabbage slaw, yam chips and mashed russet potatoes. 12.79

Friday

Baja Tilapia

Crisp, Regal Springs Tilapia with mango-habanero salsa, Southwest succotash, lime-avocado sauce, chipotle dressing, achiote sauce and cotija cheese. 11.29

Saturday

Pasilla Chile Chicken and Shrimp

Crisp, free range chicken breast, grilled wild shrimp, pasilla chile cream sauce, Southwest succotash, fire roasted tomato salsa, yucca chips and cotija cheese. 12.49

Sunday

Grilled Salmon Cake & Wild

Shrimp Hash

Sustainable salmon and veggie cake, crisp wild shrimp, Southwest succotash, mashed sweet potatoes, lime avocado sauce, sun-dried tomato salsa, achiote sauce, yucca chips, lemon aioli and cotija cheese. 11.49

Changes occur frequently so please visit our website prior to your next visit to see our latest offerings.

You may also wish to join our Newswire and be notified whenever we have new specials, drinks and menus changes.

New Specials Begin 11.14.2018