

DAILY SPECIALS

Soup (GF)(V) Carrot Ginger Bisque **\$6/ \$8 / \$16**

Appetizer #1 Jumbo Lump Crab and Shrimp Quesadilla with Asparagus, Sweet Corn, Tri-Color Peppers, Cheddar Jack and Spanish Manchego with Lemon Caper Sour Cream **\$20**

Appetizer #2 Garlic Roasted Jumbo Shrimp, Local Mushroom Ravioli, Baby Arugula, Sweet Corn, Tomato Basil Broth **\$19**

Salad(GF) Blackened Chicken Cobb, Hard Boiled Egg, Bacon, Cucumber, Baby Tomatoes, Tri-color Peppers Spanish Manchego Cheese, Avocado, Buttermilk Ranch **\$17**

Sandwich #1 Turkey Club Crispy Bacon, Cheddar Cheese, Avocado, Baby Arugula, Tomato, Chipotle Ranch, Aioli, Toasted Whole Grain Ciabatta with Fruit **\$16**

Sandwich #2 Local Katt and Mathy Farms Black Angus Burger with Crispy Bacon, Gorgonzola Cheese, Cranberry Fig Jam, Baby Arugula, Tomato, and Mac & Cheese **\$19**

Tacos Roasted Halibut Tacos, Fresh Pico, Queso Cheese & Spanish Manchego, Jalapenos, Baby Arugula, Rice & Beans **\$20**

Pasta Seafood Scampi, PEI Mussels, Jumbo Shrimp, Sea Scallops, Olive Oil, Garlic, Tomato Basil Scampi Sauce tossed with Pappardelle Aged Parmesan & Garlic Bread **\$38**

Dinner #1(GF) Pan Roasted Rockfish, Warm Jumbo Lump Crab, Lemon Caper White Wine Sauce, Fresh Vegetables & Starch Du Jour **\$41**

Dinner #2 (GF) Braised Short Ribs, Local Mushrooms, Red Wine Pan Sauce, Fresh Vegetables & Starch Du Jour **\$38**

Dinner #3 (GF) Seafood Mixed Grill, Jumbo Shrimp, Sea Scallops, Salmon, Lemon Basil Truffle Butter, Fresh Vegetables & Starch Du Jour **\$42**

Pizza White Pizza with Garlic Oil, Broccoli, Tri-Color Peppers, Tomatoes, Blackened Shrimp, Mushrooms, Fresh Basil and Hot Honey **\$29**