

DAILY SPECIALS

Soup (GF) Creamy Broccoli & Vermont Smoked Cheddar \$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 Cheesesteak Eggrolls with Chipotle Ranch Sour Cream \$16

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

Sandwich #1 Jumbo Lump Crab Melt on toasted English Muffin with Tomato, Cheddar and Baby Arugula served with Old Bay Fries \$21

Sandwich #2 Local Katt and Mathy Farms Black Angus Burger with Crispy Bacon, Vermont Apple Cheddar, Cranberry Fig Jam, Baby Arugula and Tomato served with Fries \$19

Tacos Jumbo Shrimp Tacos with citrus Thai Chili, Fresh Pico, Spanish Manchego and Baby Arugula served with Rice & Beans \$20

Pasta Seafood Cioppino with PEI Mussels, Shrimp, Scallops, Halibut, Zesty Seafood Cioppino Sauce tossed with Pappardelle and Aged Parmesan served with Garlic Bread \$39

Dinner #1(GF) Grilled Seabass with Baby Spinach, Local Mushrooms, Tomato Basil Bruere Blanc, Starch Du Jour and Fresh Vegetable Sautee \$39

Dinner #2 (GF) Braised Short Ribs with Local Mushrooms, Red Wine Pan Jus, Starch Du Jour and Fresh Vegetable Sautee \$38

Dinner #3 (GF) Pan Seared Sea Scallops with Lemon Caper Truffle Butter, Starch Du Jour and Fresh Vegetable Sautee \$39

Pizza White Pizza with Grilled Chicken, Tomatoes, Spinach, Garlic Oil, Broccoli, Hot Peppers, Mozzarella, Ricotta, Cheddar Jack and Fresh Basil \$28