

JULY DINNER MAINS

AVAILABLE FROM 4PM DAILY



BBQ CHICKEN BREAST

MARINATED IN HONEY + GARLIC + LIME

SERVED WITH GREEK COUSCOUS SALAD
W/ KALAMATA OLIVES + WARM PITA BREAD

DOLLARS



WARM CHICKPEA + CANNELLINI + BLACK BEAN SALAD

TOSSED IN CHERRY TOMATO + GARLIC + PARSLEY + OLIVE OIL

SERVED WITH SMOKED PAPRIKA BASMATI RICE
+ CRISPY FLAT BREAD

DOLLARS \$20



HOMEMADE CANNELLONI

FILLED W/ CHORIZO SAUSAGE + ROASTED RED PEPPER RAGU. TOPPFD W/ CHERRY TOMATO CREAM SAUCE

DOLLARS \$24

 SERVED WITH SAUTÉED FENNEL + GARLIC + PARMIGIANA REGGIANO GREEN SALAD

\$24



BEEF STRIP LOIN

RUBBED IN BROWN SUGAR + SMOKEY SPICE BLEND

SERVED WITH WEDGE FRIES TOPPED W/ HOLLANDAISE SAUCE + DOUBLE SMOKED BACON + SCALLIONS.
SIDE CITRUS CUCUMBER SLAW

DOLLARS

\$24



GRILLED SALMON FILLET

SERVED WITH ZESTY TABBOULEH SALAD W/ SWEET PEPPER HUMUS + JASMINE RICE

DOLLARS \$77