

Daily Specials

Soup – (GF) Creamy Potato & Cheddar Jack **\$4.95/\$5.95/Quart \$12**

Appetizer #1 Cheesesteak eggrolls with chipotle ranch sauce. **\$13**

Appetizer #2 Roasted shrimp, spinach, asparagus & corn quesadilla with cheddar jack & goat cheese and fresh pico. **\$16**

Salad (GF) Pan seared sea scallops over arugula & spring mix, tomatoes, grilled asparagus with lemon caper virgin olive oil. **\$16**

Sandwich #1 Blackened Grouper, spring mix, Jersey tomatoes, zesty remoulade on kaiser roll with old bay fries. **\$15**

Sandwich #2 Warm Ham, Dill Havarti cheese, fig jam, Jersey tomatoes, spring mix on a toasted kaiser roll with fries. **\$13**

Wrap Roasted Halibut tacos, fresh pico, jalapenos, cheddar jack & Spanish manchego cheese, chipotle sour cream with southwestern rice. **\$16**

Pasta Seafood Cioppino- PEI mussels, shrimp and sea scallops, olive oil, garlic, spinach, fresh basil with zesty cioppino sauce tossed with linguini & aged parmesan w/ garlic bread. **\$28**

Dinner #1 Pan seared Sea Bass, local mushroom ravioli, creamy sweet corn tomato broth with truffle roasted asparagus. **\$29**

Dinner #2 (GF) Braised Short Ribs, Local Mushrooms, buttermilk mashed potatoes, Red Wine Pan Sauce and truffle roasted asparagus. **\$28**

Dinner #3 (GF) Herb crusted halibut, baby spinach, tomato truffle butter, roasted asparagus and buttermilk mashed potatoes. **\$28**

Desserts:

Daddy O's Peanut Butter Pie **\$7**

Warm Brownie Sundae **\$6**

Cookie Monster **\$5**

Lemon Berry Mascarpone Cake **\$7**

Crème Brule Cheesecake **\$7**

Chocolate Lovin' Spoon Cake **\$7**