

## *DAILY SPECIALS*

**Soup (GF)(V)** Local Mushroom Bisque **\$6/\$8/ \$16**

**Appetizer #1** Bacon Wrapped Sea Scallops over Baby Arugula with Creamy Dijon Mustard Cranberry Cognac Sauce **\$21**

**Appetizer #2 (GF)** Cheesesteak Eggrolls with Chipotle Ranch Sour Cream **\$16**

**Salad** Blackened Chicken over Spring Mix, Strawberries, Caramelized Walnuts, Baby Tomatoes, Avocado, Gorgonzola Cheese with Balsamic Vinaigrette **\$19**

**Sandwich #1** Jumbo Lump Crab Melt on Toasted English Muffin, Tomato, Cheddar Cheese, Micro Greens and Remoulade served with Old Bay Fries **\$22**

**Sandwich #2** Grilled Local Spring Hope Farms Black Angus Burger, Cranberry Fig Jam, Sauteed Onions, Grilled Jalapenos, Swiss Cheese served with Mac n Cheese **\$19**

**Tacos** Blackened Jumbo Shrimp Tacos, Fresh Peach Pico, Red Onion, Micro Greens, Cheddar Jack, Fresh Squeezed Lime served with Rice and Beans **\$21**

**Pasta** Seafood Cioppino Garlic Roasted PEI Mussels, Grouper, Sea Scallops, Shrimp, Zesty Cioppino Sauce tossed with Bowtie Pasta, Aged Parmesan served with Garlic Bread **\$41**

**Dinner #1 (GF)** Seared Seabass, Sauteed Spinach and Mushrooms, Truffle Tomato Lemon Basil Butter, Fresh Vegetable Sautee and Starch Du Jour **\$42**

**Dinner #2 (GF)** Braised Short Ribs, Local Mushrooms, Red Wine Pan Jus, Fresh Vegetable Sautee and Starch Du Jour **\$39**

**Dinner #3 (GF)** Pan Seared Sea Scallops, Creamy Leeks, Chorizo, Sweet Corn, White Wine Tomato Pan Jus, Grilled Asparagus and Starch Du Jour **\$39**

**Pizza** White Pizza with Fried Chicken, Hot Peppers, Bacon, Caramelized Pineapple and Ranch **\$26**

**Dessert #1 (GF)** Chef Choice- House Made Crème Brulee of the Day **\$12**

**Dessert #2** Pound Cake with Fresh Milburn Orchard Peaches, Vanilla Ice Cream, Crème Anglaise, Chocolate Sauce, Balsamic Glaze & Fresh Berries **\$12**