

Daily Specials

Soup Chicken and Dumpling \$4.95 / \$5.95 / Quart \$12

Appetizer #1 (GF) Roasted PEI Mussels Caramelized Leek, Sweet Sausage, Garlic with Spicy Tomato Beer Broth with Crostini. \$14

Appetizer #2 Cheese Steak Egg Rolls with Chipotle Ranch Sour Cream. \$14

Salad (GF) Pan Seared Sea Scallops, Spring Mix, Grape Tomatoes, Roasted Asparagus, Warm Goat Cheese, Lemon Caper Virgin Olive Oil. \$16

Sandwich #1 Roasted Turkey, Warm Brie, Toasted Ciabatta, Cranberry Fig Jam, Spring Mix, Tomato served with Fries. \$14

Sandwich #2 Burger with Bacon, American & Cheddar Cheese, Lettuce, Tomato, Daddy O's Steak Sauce, served with Mac & Cheese. \$12

Wrap Prime Steak Tacos, Fresh Pico, Jalapeno Cheddar Jack, Spanish Manchego, Fresh Lime Juice, Lettuce, Chipotle Ranch Sour Cream, served with Rice with Beans. \$16

Pasta Sautéed Shrimp and Organic Chicken, Roasted Leeks, Local Mushrooms, Olive Oil Garlic Tomato Basil White Wine and Cream tossed with Fettuccine with aged Parmesan, and Garlic Bread. \$25

Dinner #1 (GF) Pan Roasted Rockfish, Lemon Caper Butter, Baby Spinach and Tomato served with Local Mushroom Risotto and Truffle Roasted Asparagus. \$28

Dinner #2 (GF) Braised Short Ribs Roasted Leeks, Local Mushrooms, Red Wine Pan Sauce, Buttermilk Mashed Potatoes and Truffle Roasted Asparagus. \$29

Dinner #3 (GF) Pan Roasted Grouper, Baby Spinach, Jumbo Lump Crab, Tomato Truffle Butter, Buttermilk Mashed Potatoes and Fresh Vegetable Sautee. \$32

Desserts:

Daddy O's Peanut Butter Pie \$7

Warm Brownie Sundae \$6

Oreo Cheesecake \$7

5 Layer Chocolate Cake \$7

Warm Caramel Apple Pie \$7

Cookie Monster \$7