

Daily Specials

Soup(GF) Broccoli and Vermont Cheddar **\$4.95 / \$5.95/Qt \$15**

Appetizer #1 Buffalo Chicken Egg Rolls with Creamy Blue Cheese **\$14**

Appetizer #2 Shrimp and Asparagus Quesadilla with Peppers, Onions, Sweet Corn, Gruyere and Cheddar Jack Cheese with Chipotle Ranch Sour Cream **\$16**

Salad Chicken Caprese, Baby Arugula, Spring Mix, Local Tomatoes, Fresh Mozzarella, Basil Virgin Olive Oil and Balsamic Glaze **\$15**

Sandwich #1 Roasted Center Cut Filet on toasted English Muffin, Caramelized Onions, Gorgonzola Cheese, Steak Sauce, Tomato, Spring Mix and Potato Salad **\$17**

Sandwich #2 Chicken Club, Bacon, Havarti Cheese, Tomato, Spring Mix and Mayo on toasted Kaiser Roll with Fries **\$13**

Wrap Blackened Grouper Tacos, Fresh Pico, Cheddar Jack, Manchego Cheese, Jalapenos, Chipotle Sour Cream, Lettuce with a side of Rice & Beans **\$16**

Pasta Sautéed Shrimp, Sea Scallops, PEI Mussels, Olive Oil, Garlic, Tomatoes, Baby Spinach, Spicy Tomato Broth tossed with Fettucine, Aged Parmesan, served with Garlic Bread **\$32**

Dinner #1 Blackened Halibut, Local Mushroom Risotto, Grilled Asparagus and Tomato Basil Truffle Butter **\$34**

Dinner #2 Braised Short Ribs, Local Mushrooms, Red Wine Pan Jus, Buttermilk Mashed Potatoes & Truffle Roasted Asparagus **\$31**

Dinner #3 Pan Seared Sea Scallops, Local Mushroom Ravioli, Grilled Asparagus, Creamy Sweet Corn, Tomato, White Wine Basil Broth **\$32**

Desserts:

Daddy O's Peanut Butter Pie **\$8**

Chocolate Toffee Mousse Cake **\$8**

Lemon Berry Mascarpone Cake **\$8**

Warm Brownie Sundae **\$7**

5 Layer Chocolate Cake **\$8**

Cookie Monster **\$6**

Crème Brulee Cheesecake **\$8**