DAILY SPECIALS

Soup Du Jour
$7/$9/$18 Gluten Free & Vegetarian
Local Mushroom Pumpkin Bisque
$12/$14/$29 Gluten Free
Seafood Corn Chowder

Appetizer #1 Jumbo Lump Crab & Shrimp Quesadilla with Asparagus, Tri Color Peppers, Sweet Corn, Cheddar Jack & Spanish Manchego Cheeses with Lemon Caper Sour Cream **$23**

Appetizer #2 Garlic Roasted PEI Mussels in a Zesty Tomato Beer Broth, Sautéed Leeks and Sweet Italian Sausage served with Crostini **$19**

Salad Grilled Salmon over Spring Mix & Baby Arugula, Feta Cheese, Cranberries, Caramelized Walnuts & Apples, Baby Tomatoes and Balsamic Vinaigrette Dressing **$22**

Sandwich #1 Local Spring Hope Farms Black Angus Burger on a Pretzel Roll with Cranberry Fig Jam, Crispy Bacon, Gorgonzola Cheese, Baby Arugula, Tomato and Fries **$19**

Sandwich #2 Hot Roast Beef on a Lightly Toasted Kaiser Roll with Bacon, Cheddar Cheese, Horseradish Sauce, Lettuce, Tomato & Fries **$18**

Tacos Blackened Mahi Tacos, Fresh Pineapple Pico, Jalapeno's, Baby Arugula and Spanish Manchengo with Rice & Beans **$22**

Pasta Seafood Alfredo with Roasted PEI Mussels, Scallops, Shrimp, Tomatoes and Spinach in Creamy Alfredo Sauce tossed with Pappardelle Pasta and Aged Parmesan with Garlic Bread **$39**

Dinner #1 (GF) Pan Seared Sea Scallops over Sweet Corn & Leek Risotto, Lemon Basil Butter, Fresh Sautéed Vegetables **$41**

Dinner #2 (GF) Pan Roasted Duck Breast with Roasted Leeks, Local Mushrooms, Sweet Cherry Port Wine Pan Jus, Buttermilk Mashed Potatoes and Roasted Asparagus **$38**

Dinner #3 (GF) Braised Short Ribs with Red Wine Pan Jus, Buttermilk Mashed Potatoes and Roasted Asparagus **$39**

Dinner #4 (GF) Grilled Swordfish over Roasted Tomato & Baby Spinach, Goat Cheese Risotto, Garlic Cognac Butter and Grilled Asparagus **$39**

Pizza White Pizza with Broccoli, Fried Chicken, Bacon, Tomatoes, Ricotta Cheese, Hot Honey & Buttermilk Ranch **$26**

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