

DAILY SPECIALS

Soup (Vegetarian) Local Tomato Basil Bisque with Croutons (Not GF) without (GF) **\$7/\$9/\$18**

Appetizer #1 Shrimp & Crab Quesadilla with Tri Color Peppers, Asparagus, Sweet Corn, Cheddar Jack, Spanish Manchego and Lemon Caper Sour Cream **\$22**

Appetizer #2 Cheesesteak Eggrolls with Chipotle Sour Cream **\$16**

Salad (GF) Pan Seared Sea Scallops over Spring Mix, Baby Tomatoes, Warm Goat Cheese, Grilled Asparagus and Lemon Caper Virgin Olive Oil **\$22**

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

Sandwich #2 Pulled BBQ Pork on Kaiser Roll Topped with a Crispy Onion Ring and Smoked Cheddar Cheese with Fries **\$18**

Tacos Blackened Halibut Tacos with Fresh Peach Pico, Cheddar Jack, Spanish Manchego and Baby Arugula with Rice & Beans **\$22**

Pasta Seafood Cioppino- Jumbo Shrimp, PEI Mussels, Sea Scallops, Halibut with Angel Hair Pasta tossed in a Zesty Cioppino Sauce with Shaved Parmesan and Garlic Bread **\$39**

Dinner #1 (GF) Jumbo Lump Crab Imperial Stuffed Salmon, Creamy White Wine Tomato Basil Sauce, Buttermilk Mashed Potatoes and Roasted Asparagus **\$43**

Dinner #2 (GF) Grilled 14oz Prime Pork Flat Iron with Caramelized Apples with a Creamy Cognac Dijon Sauce, Buttermilk Mashed Potatoes and Roasted Asparagus **\$38**

Dinner #3 (GF) Grilled Swordfish with Grilled Lemon Herb Butter Sauce, Tomato Goat Cheese Risotto and Roasted Asparagus **\$34**

Dinner #4 Braised Short Ribs, Roasted Leeks, Mushroom Ravioli, Red Wine Pan Sauce & Roasted Asparagus **\$41**

Pizza White Pizza with Fried Chicken, Hot Honey, Jalapeños, Peaches & Bacon **\$28**

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

Dessert #2 Fresh Peaches and Warm Pound Cake with French Vanilla Ice Cream, Chocolate Drizzle and Balsamic Glaze **\$12**