

DAILY SPECIALS

Soup Southwestern Chicken Tortilla **\$6/ \$8 / \$16**

Hearty Vegetables, Beans, Chicken and Zesty Tomato Broth with Fried Tortillas

Appetizer Jumbo Lump Crab and Shrimp Quesadilla with Asparagus, Sweet Corn, Tri-Color Peppers, Cheddar Jack and Spanish Manchego with Lemon Caper Sour Cream **\$20**

Appetizer #2 Cheesesteak Eggrolls with Baby Arugula and Chipotle Ranch Sour Cream **\$16**

Salad(GF) Bacon Wrapped Sea Scallops over Baby Arugula and Spring Mix, Caramelized Walnuts, Baby Tomatoes, Fresh Strawberries, Warm Goat Cheese with Balsamic Glaze and Virgin Olive Oil **\$20**

Sandwich #1 Slow Roasted BBQ Pork on Potato Roll with Fried Onion Ring, Cheddar Cheese and Hot Honey Drizzle served with Fries **\$15**

Sandwich #2 Local Katt and Mathy Farms Black Angus Burger with Applewood Smoked Vermont Cheddar, Crispy Bacon, Horseradish Sauce, Baby Arugula and Tomato served with Fries **\$19**

Tacos Short Rib Tacos with Fresh Pico, Cheddar Jack, Spanish Manchego, Jalapenos with Baby Arugula and Chipotle Ranch Sour Cream served with Rice and Beans **\$20**

Pasta Seafood Cioppino- PEI Mussels, Shrimp, Scallops and Rockfish with Olive Oil, Garlic, Zesty Tomato Seafood Cioppino Sauce tossed with Angel Hair Pasta served with Garlic Bread **\$34**

Dinner #1(GF) Pan Roasted Halibut with White Wine, Tomato Basil Truffle Butter, Starch Du Jour and Fresh Vegetable Sautee **\$39**

Dinner #2 (GF) Pepper Herb Crusted Center Cut New York Strip Steak with Lemon Caper Virgin Olive Oil, Jumbo Lump Crab, Starch Du Jour and Fresh Vegetable Sautee **\$42**

Dinner #3 (GF) Bacon Wrapped Sea Scallops with Baby Spinach, Local Mushrooms, Horseradish Crema, Starch Du Jour and Fresh Vegetable Sautee **\$38**

Pizza White Pizza with Garlic Oil, Broccoli, Tri-Color Peppers, Tomatoes, Blackened Shrimp, Mushrooms, fresh Basil and Hot Honey **\$29**