

DAILY SPECIALS

Soup (GF) (V) Local Mushroom Pumpkin Bisque
\$7/\$9/\$18

Appetizer #1 Cheesesteak Eggrolls, Chipotle Ranch Sour Cream, Micro Greens **\$16**

Appetizer #2 Jumbo Lump Crab & Shrimp Quesadilla, Asparagus, Sweet Corn, Tri Color Peppers, Cheddar Jack Cheese, Spanish Manchengo, Lemon Caper Sour Cream **\$22**

Salad (GF) Grilled Local Spring Hope Farms Black Angus Burger Southwest Salad, Spring Mix, Roasted Corn, Grilled Jalapenos, Beans, Pico, Cheddar Jack Cheese, Buttermilk Ranch **\$21**

Sandwich #1 Fried Grouper on Kaiser Roll, DaddyO's Tartar Sauce, Spring Mix, Tomato and Old Bay Fries **\$21**

Sandwich #2 Roasted Turkey on Toasted Whole Grain Ciabatta Roll, Cranberry Fig Jam, Warm Brie Cheese, Micro Greens, Tomato, Fresh Fruit **\$19**

Tacos Grilled Seabass Tacos, Fresh Pico, Cheddar Jack Cheese, Spanish Manchengo, Chipotle Ranch Sour Cream, Micro Greens served with Rice & Beans **\$22**

Pasta Sautéed Shrimp, PEI Mussels, Sea Scallops, Jumbo Lump Crab, Olive Oil, Garlic, Tomatoes, Roasted Red Peppers, Creamy Basil Pesto Tossed with Fettuccini, Aged Parmesan served with Garlic Bread **\$39**

Dinner #1(GF) Jumbo Lump Crab Imperial Stuffed Rockfish over Roasted Leeks Sweet Corn Tomato Broth with Squeezed Lemon, Micro Greens, Fresh Vegetables, Buttermilk Mashed Potatoes **\$43**

Dinner #2 (GF) Braised Short Ribs, Local Mushroom Risotto, Red Wine Pan Jus, Fresh Vegetable Sauttee **\$37**

Dinner #3 (GF) Bacon Wrapped Sea Scallops, Roasted Baby Spinach & Chorizo, Tomato Basil Butter, Fresh Vegetable Sauttee & Buttermilk Mashed Potatoes **\$39**

Dinner #4 (GF) Pan Roasted Duck Breast with Local Mushrooms, Roasted Leeks, Cranberry Red Wine Pan Jus, Fresh Vegetable Sauttee, Buttermilk Mashed Potatoes **\$38**

Pizza White Taco Pizza, Ground Beef, Jalapenos, Cheddar Jack, Mozzarella Cheese, Fresh Pico & Sour Cream **\$25**

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