

DAILY SPECIALS

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

Appetizer #1 Bavarian Pretzel Bites with Jumbo Lump Crab Queso **\$20**

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

Salad (GF) Grilled Chicken & Roasted Portabella Mushrooms over Spring Mix, Caramelized Walnuts, Cranberries, Baby Tomatoes, Warm Goat Cheese & Balsamic Vinaigrette **\$18**

Sandwich #1 Roasted Turkey on a Whole Grain Ciabatta with Cranberry Fig Jam, Crispy Bacon, Gruyere Cheese, Spring Mix, Tomato with Fresh Fruit **\$16**

Sandwich #2 Local Spring Hope Farms Black Angus Burger with Crispy Bacon, Smoked Vermont Cheddar, Horseradish Sauce, Spring Mix and Tomato on a Pretzel Roll with Fries **\$19**

Tacos Blackened Halibut Tacos with Fresh Pico, Cheddar Jack & Spanish Manchego Cheeses, Spring Mix, Cilantro Lime Sour Cream with Rice and Beans **\$21**

Pasta Shellfish Aioli- Jumbo Shrimp, PEI Mussels, Sea Scallops, Anchovy Virgin Olive Oil, Garlic, Baby Spinach, Tomatoes, Local Mushrooms tossed with Fresh Basil, Aged Parmesan and Cappellini served with Garlic Bread **\$39**

Dinner #1(GF) Oven Roasted Rack of Lamb, Cranberry Port Wine Jus with Buttermilk Mashed Potatoes and Grilled Asparagus **\$42**

Dinner #2 (GF) Bacon Wrapped Sea Scallops, Baby Spinach, Horseradish Crema with Buttermilk Mashed Potatoes and Fresh Vegetable Sautée **\$39**

Dinner #3 (GF) Braised Short Ribs, Red Wine Pan Jus with Buttermilk Mashed Potatoes and Fresh Vegetable Sautée **\$38**

Dinner #4 (GF) Pan Roasted Rockfish over Creamy Vegetable Crab Risotto with Tomato Basil White Wine Sauce **\$41**

Pizza White Taco Pizza- Ground Beef, Fresh Pico, Cheddar Jack & Mozzarella Cheeses, Jalapenos, Sour Cream and Lettuce **\$26**

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