

## **DAILY SPECIALS**

**Soup** Seafood Corn Chowder **\$10 / \$12 / Qt \$22**

**Appetizer #1** Buffalo Chicken Eggrolls with Creamy Buttermilk Bleu Cheese **\$16**

**Appetizer #2** Jumbo Shrimp & Crab Quesadilla with Roasted Asparagus, Sweet Corn, Tri- Color Peppers, Cheddar Jack, Spanish Manchego and Lemon Caper Sour Cream **\$18**

**Salad** Pan Seared Sea Scallops over Greens, 5 Grain Quinoa Blend, Tomatoes, Roasted Asparagus, Caramelized Pecans, Warm Goat Cheese and Balsamic Vinaigrette **\$19**

**Sandwich #1** Local Black Angus Katt & Mathy Farms Burger with Crispy Bacon, Vermont Cheddar, Spring Mix, Tomato, DaddyO's Steak Sauce and Fries **\$18**

**Sandwich #2** Turkey & Brie on Toasted Ciabatta with Cranberry Fig Jam, Spring Mix, Tomato, Fruit **\$16**

**Wrap** Rockfish Tacos with Fresh Pico, Cheddar Jack, Spanish Manchego, Jalapenos, Lettuce, Chipotle Ranch Sour Cream & Spanish Rice **\$18**

**Pasta** Seafood Cioppino- PEI Mussels, Shrimp, Sea Scallops, Grouper, Olive Oil, Garlic, Zesty Cioppino Sauce tossed with Linguine, Aged Parmesan and Garlic Bread **\$38**

**Dinner #1** Pan Roasted Halibut with Julienne Tri-Color Peppers, Buttermilk Mashed Potatoes, Lemon Basil Butter and Truffle Roasted Asparagus **\$39**

**Dinner #2** Braised Short Ribs with Local Mushroom Risotto, Blackberry Red Wine Pan Jus and Fresh Vegetable Sautee **\$34**

**Dinner #3** Blackened Sea Scallops with Asparagus and Corn Risotto, Lemon Truffle Butter and Fresh Vegetable Sautee **\$38**

**Pizza Special** Blackened Shrimp Taco Pizza with Cheddar Jack, Mozzarella Cheese, Fresh Pico, Black Olives, Jalapenos and Cilantro Sour Cream **\$26**