



DAILY SPECIALS

Soup(GF)(V) Carrot Ginger Bisque \$6/ \$8/ \$16

Appetizer #1 Cheese Steak Egg Rolls, Chipotle Ranch Sour Cream \$16

Appetizer #2 Jumbo Lump Crab & Shrimp Quesadilla, Asparagus, Sweet Corn, Tri Color Peppers, Cheddar Jack, Spanish Manchego, Lemon Caper Sour Cream \$21

Salad (GF) Mediterranean Salad with Pan Seared Sea Scallops over Spring Mix, Roasted Red Peppers, Grilled Asparagus, Cucumbers, Fetta Cheese, Baby Tomatoes, Lemon Caper Virgin Olive Oil \$21

Sandwich #1 Local Black Angus Spring Hope Farms Burger, BBQ Sauce, Fried Onion Ring, Smoked Cheddar with Mac & Cheese \$19

Sandwich #2 Roasted Turkey, Cranberry Fig Jam, Bacon, Cheddar Cheese Spring Mix, Tomato on a warm Whole Grain Ciabatta Roll with Fruit \$17

Tacos Grouper Tacos with Fresh Pico, Spanish Manchego, Cheddar Jack, Jalapenos, Arugula Served with Rice and Beans \$20

Pasta Braised Short Ribs, Olive Oil, Garlic, Baby Spinach, Tomatoes, Local Mushrooms, Beef Jus, Splash of Cream, Tossed with Fettuccini Pasta Aged Parmesan, Served with Garlic Bread \$36

Dinner #1(GF) Roasted Rack of Lamb, Red Current Port Wine Jus, Truffle Roasted Asparagus, Buttermilk Mashed Potatoes \$43

Dinner #2(GF) Fresh Rockfish Stuffed with Jumbo Lump Crab Imperial, Creamy Tomato Dill Wine Sauce, Buttermilk Mashed Potatoes & Asparagus \$43

Dinner #3 (GF) Pan Roasted Center Cut Bone In Pork Chop with Roasted Garlic Lemon Herb Butter, Buttermilk Mashed Potatoes, Asparagus \$32

Dinner #4 (GF) Pan Seared Sea Scallops Sesame Roasted Bok Choy, Leeks, Carrots & Broccoli with Jasmine Vegetable Rice Cake, Caramelized Pineapple Citrus Thai Chili Sauce \$39

Pizza Taco Pizza with Ground Beef, Chorizo, Lettuce, Fresh Pico, Jalapenos, Cheddar Jack & Sour Cream \$24

Dessert (GF) House Made Lemon Crème Brulee, Fresh Blueberries, Crème Anglaise \$12