

DAILY SPECIALS

Soup (GF) Creamy Asparagus with Lemon & Cognac Soup **\$7/\$9/\$18**

Appetizer #1 Local Mushroom, Asparagus and Jumbo Lump Crab Quesadilla with Gruyere & Spanish Manchego Cheeses, Lemon Caper Sour Cream **\$22**

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

Salad (GF) Grilled Bistro Steak over Spring Mix & Baby Arugula, Baby Tomatoes, Thin Red Onions, Caramelized Walnuts, Cranberries and Feta Cheese with Balsamic Vinaigrette **\$21**

Sandwich #1 Pulled BBQ Short Rib Sandwich with Smoked Cheddar on a Kaiser Roll and Mac & Cheese **\$19**

Sandwich #2 Roasted Turkey, Crispy Bacon, Cheddar Cheese, Cranberry Fig Jam, Spring Mix and Tomato on Toasted Whole Grain Ciabatta with Fresh Fruit **\$17**

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

Pasta Seafood Scampi with PEI Mussels, Shrimp, Sea Scallops, Olive Oil, Garlic, Tomato Basil Scampi Sauce tossed with Penne & Aged Parmesan served with Garlic Bread **\$39**

Dinner #1 (GF) Pan Seared Sea Scallops with Sweet Corn Asparagus Risotto, Lemon Basil Butter and Fresh Vegetable Sautee **\$41**

Dinner #2 (GF) Braised Short Ribs with Local Mushroom Red Wine Pan Jus, Local Mushroom Risotto and Fresh Vegetable Sautee **\$39**

Dinner #3 (GF) Blackened Grouper & Jumbo Shrimp over Red Beans and Rice with Zesty Tomato Wine Broth and Grilled Asparagus **\$40**

Dinner #4 (GF) Roasted Duck Breast with Sautéed Leeks, Local Mushrooms, Red Currant Port Wine Au Jus, Starch Du Jour & Fresh Vegetable Sautee **\$38**

Pizza White Taco Pizza, Seasoned Ground Beef Fresh Pico, Cheddar Jack, Jalapeno Roasted Corn Queso Sauce **\$26**

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