

DAILY SPECIALS

Soup (GF) Creamy Potato with Caramelized Leeks & Smoked Cheddar **\$7/\$9/\$18**

Appetizer #1 Loaded Fries, Straight Cut Fries, Cheddar Jack Cheese, Bacon, Lump Crab Meat with Buttermilk Ranch Dressing **\$17**

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

Salad Mediterranean Blackened Tuna Caesar Salad, Blackened Tuna, Classic Caesar with Baby Tomatoes, Roasted Red Peppers, Imported Olives & Aged Parmesan **\$21**

Sandwich #1 Roasted Turkey, Jalapeno Cranberry Fig Jam, Bacon, Warm Brie Cheese, Spring Mix, Tomato, Toasted Whole Grain Ciabatta with Fruit **\$17**

Sandwich #2 Local Spring Hope Farm Black Angus Burger, Horseradish Sauce, Bacon, Smoked Cheddar, Spring Mix, Tomato, on a Pretzel Roll with Mac & Cheese **\$19**

Tacos Marinated Steak Tacos with Grilled Pineapple Pico, Cheddar Jack, Spanish Manchego, Jalapenos, Baby Arugula served with Rice and Beans **\$22**

Pasta Seafood Creole – Roasted PEI Mussels, Jumbo Shrimp, Sea Scallops, Rockfish, Jumbo Lump Crab, Zesty Creole Sauce, Rice and Beans, served with Grilled Cornbread **\$39**

Dinner #1 Pan Roasted Halibut, Roasted Leeks, Sweet Corn, Lobster & Crab Ravioli, White Wine Basil Broth **\$42**

Dinner #2 Braised Short Rib, Red Wine Pan Jus, Buttermilk Mashed Potatoes, Roasted Asparagus **\$38**

Dinner #3 Pan Seared Sea Scallops, Local Mushrooms, Baby Spinach, Lemon Basil Truffle Butter, Buttermilk Mashed Potatoes, Roasted Asparagus **\$41**

Pizza White Pizza with Fried Calamari, Squeezed Lemon Juice, Fresh Basil Garlic Aioli **\$26**

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