

DAILY SPECIALS

Soup Seafood & Corn Chowder with Shrimp, Jumbo Lump Crab, Lobster and Grouper **\$10/ \$12 / \$24**

Appetizer #1 Roasted Jumbo Shrimp, Sautéed Leeks, Summer Sweet Corn and Lobster Ravioli with Creamy Tomato Wine Broth **\$21**

Appetizer #2 Cheesesteak Eggrolls, Baby Arugula, Chipotle Ranch Sour Cream **\$16**

Salad(GF) Grilled Steak Milburn Peach Caprese with Spanish Manchego, Baby Tomatoes, Local Peaches, Caramelized Walnuts Fresh Basil and Balsamic Glaze **\$20**

Sandwich #1 Blackened Chicken with Cranberry Fig Jam, Bacon, Gorgonzola Cheese, Tomato and Arugula on Toasted Whole Grain Ciabatta served with Fresh Fruit **\$16**

Sandwich #2 Local Katt and Mathy Farms Black Angus Burger with Local Mushrooms, Apple Smoked Cheddar Cheese, Bacon, DaddyO's Steak Sauce, Tomato and Arugula on Kaiser Roll served with Fries **\$19**

Tacos Roasted Halibut Tacos with Fresh Pico, Cheddar Jack, Spanish Manchego, Jalapenos, Baby Arugula and Lemon Caper Sour Cream served with Beans and Rice **\$21**

Pasta Seafood Scampi with Garlic Roasted Shrimp, PEI Mussels, Sea Scallops, White Wine, Baby Spinach and Tomato Basil Scampi Sauce tossed with Linguine and Aged Parmesan served with Garlic Bread **\$38**

Dinner #1(GF) Pan Seared Center Cut Swordfish with Lemon Wine Butter, Starch Du Jour and Fresh Vegetable Sautee **\$37**

Dinner #2 (GF) Braised Short Ribs with Red Wine Pan Jus, Starch Du Jour and Fresh Vegetable Sautee **\$38**

Dinner #3 (GF) Pan Seared Sea Scallops with Baby Spinach, Tomato Basil Truffle Butter, Starch Du Jour and Fresh Vegetable Sautee **\$39**

Pizza White Pizza with Prosciutto, Milburn Orchards Peaches, Fresh Basil, Baby Tomatoes, Ricotta Cheese and Spicy Hot Honey **\$26**

Dessert Special Milburn Orchards Local Peaches, Homemade Pound Cake with Vanilla Ice Cream, Crème Anglaise and Chocolate Balsamic Glaze Drizzle **\$10**