

## *DAILY SPECIALS*

**Soup(GF) (Vegetarian)** Mushroom Bisque \$6/ \$8/ \$16

**Appetizer #1** Bacon Wrapped Sea Scallops with Caramelized Leeks & Roasted Sweet Corn with Horseradish Crema \$21

**Appetizer #2** Jumbo Lump Crab Palmetto Cheese Dip served with Bavarian Pub Pretzels \$22

**Salad (GF)** Blackened Chicken over Spring Mix with Cherry Tomatoes, Caramelized Walnuts, Warm Goat Cheese and Fresh Strawberries and Balsamic Vinaigrette \$21

**Sandwich #1** House Roasted Turkey on a Toasted Whole Grain Ciabatta with Pesto Mayo, Bacon, Tomato, Spring Mix and Cheddar Cheese served with Fresh Fruit \$16

**Sandwich #2** Local Spring Hope Farms Black Angus Burger with Crispy Bacon, Smoked Cheddar and Cranberry Fig Jam served with Fries \$19

**Tacos** Shrimp Tacos with Pineapple Salsa, Micro Cilantro, Cheddar Jack Cheese and Jalapenos served with Rice & Beans \$21

**Pasta** Garlic Roasted PEI Mussels, Jumbo Shrimp, Seared Scallops, Grouper, Tomato, Baby Spinach with a Creamy Pesto Sauce tossed with Fettucine & Aged Parmesan served with Garlic Bread \$39

**Dinner #1(GF)** Herb Crusted Halibut with Sautéed Spinach and Tomato Basil Wine Butter with Grilled Asparagus and Roasted Red Potatoes \$39

**Dinner #2 (GF)** Braised Short Ribs with Local Mushrooms and Red Wine Pan Jus with Roasted Asparagus & Red Potatoes \$39

**Dinner #3 (GF)** Grilled Seabass with Sautéed Leeks, Tomato Basil Truffle Butter and Jumbo Lump Crab with Grilled Asparagus and Fresh Tomato Risotto \$43

**Pizza** White Pizza with Mozzarella & Ricotta Cheese, Fresh Basil, Grilled Zucchini, Squash, Tomatoes and Balsamic Glaze \$26

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