

DAILY SPECIALS

Soup (GF)(V) Local Mushroom Pumpkin Bisque
\$7/\$9/\$18

Appetizer #1 (GF) Jumbo Lump Crab Imperial Stuffed Local Mushrooms over Roasted Baby Spinach with Creamy Cognac Dijon Mustard Sauce **\$21**

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

Salad (GF) Pan Seared Sea Scallops over Spring Mix, Baby Tomatoes, Grilled Asparagus, Cashew & Cranberry Crusted Goat Cheese with Raspberry Vinaigrette Cranberry Crusted Goat Cheese with Raspberry Vinaigrette **\$21**

Sandwich #1 Roasted Turkey, Cranberry Fig Jam, Warm Brie on a Toasted Whole Grain Ciabatta, Spring Mix, Tomato with Fresh Fruit **\$16**

Sandwich #2 Grilled Chicken Club on Warm Pretzel Roll, Crisp Bacon, Vermont Cheddar Cheese, Cranberry Dijonaise, Spring Mix, Tomato with Mac and Cheese **\$16**

Tacos Marinated Steak Tacos, Fresh Pico, Grilled Jalapenos, Cheddar Jack and Spanish Manchego Cheese, Queso Drizzle, Spring Mix served with Rice & Beans **\$21**

Pasta Seafood Cappellini- Sautéed Shrimp, PEI Mussels, Sea Scallops & Halibut, Olive Oil, Garlic, Baby Spinach, Tomato Basil Scampi Sauce tossed with Cappellini and Aged Parmesan served with Garlic Bread **\$41**

Dinner #1(GF) Pan Roasted Rockfish, Baby Spinach, Local Mushrooms, Tomato Basil Truffle Butter, Buttermilk Mashed Potatoes and Fresh Vegetable Sauté **\$39**

Dinner #2 (GF) Braised Short Ribs with Pan Roasted Leeks, Cranberry Port Wine Pan Jus, Buttermilk Mashed Potatoes and Fresh Vegetable Sauté **\$38**

Dinner #3 (GF) Pan Roasted Sea Scallops, Risotto Primavera, Lemon Caper Truffle Butter and Grilled Asparagus **\$39**

Dinner #4 (GF) Grilled Chicken, Roasted Baby Spinach, Jumbo Lump Crab, Marsala Wine Pan Sauce, Buttermilk Mashed Potatoes and Fresh Vegetable Sauté **\$29**

Pizza Grilled Chicken White Pizza, Roasted Red Peppers, Tomatoes, Prosciutto, Fresh Basil Pesto **\$25**

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