

DAILY SPECIALS

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

Appetizer #1 Jumbo Lump Crab & Shrimp Quesadilla with Grilled Asparagus, Tri Color Peppers, Sweet Corn, Cheddar Jack, Spanish Manchego & Lemon Caper Sour Cream **\$22**

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

Salad Roasted Turkey Cobb with Spring Mix & Baby Arugula, Crispy Bacon, Hard Boiled Egg, Cucumbers, Peppers, Baby Tomatoes, Avocado, Cheddar Jack & Buttermilk Ranch Dressing **\$18**

Sandwich #1 Grilled Salmon on a Fresh Kaiser Roll with Lemon Caper Tartar Sauce, Baby Arugula, Tomato and Old Bay French Fries **\$22**

Sandwich #2 Local Spring Hope Farms Black Angus Burger on a Pretzel Roll with Crispy Bacon, Cranberry Fig Jam, Smoked Vermont Cheddar, Spring Mix and Tomato with French Fries **\$19**

Tacos Blackened Grouper Tacos with Fresh Pico, Cheddar Jack, Spanish Manchego, Fresh Guacamole and Baby Arugula with Rice & Beans **\$19**

Pasta Braised Short Ribs with Morel Mushrooms, Tomatoes, Baby Spinach, Beef Jus, Splash of Cream tossed with Fettucine, Aged Parmesan served with Garlic Bread **\$39**

Dinner #1 (GF) Pan Roasted Sea Scallops, Roasted Morel Mushrooms, Tomato Lemon Butter, Baby Spinach Risotto and Grilled Asparagus **\$39**

Dinner #2 (GF) Grilled Bistro Steak, Wild Mushroom Red Wine Pan Jus, Buttermilk Mashed Potatoes and Fresh Vegetable Sautee **\$38**

Dinner #3 (GF) Jumbo Lump Crab Stuffed Rockfish, Creamy Tomato Dill Wine Broth, Buttermilk Mashed Potatoes and Fresh Vegetable Sautee **\$42**

Pizza Pepperoni and Fresh Pineapple Pizza with Mozzarella Cheese, Jalapenos and Hot Honey **\$26**

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