

## Daily Specials

**Soup (GF)** Local Mushroom Pumpkin Bisque **\$4.95/\$5.95/Quart \$15**

**Appetizer #1** Roasted PEI Mussels, Caramelized Leeks, Olive Oil, Garlic, Andouille, Spicy Tomato Beer Broth **\$12**

**Appetizer #2** Shrimp Quesadilla, Onions, Tri-Color Peppers, Sweet Corn, Cheddar Jack, Manchego Cheese, Chipotle Ranch, Sour Cream **\$16**

**Salad (GF)** Roasted USDA Prime Skirt Steak over Greens with Tomatoes, Roasted Leeks, Cranberries, Gorgonzola Cheese, Fried Onion Straws & Balsamic **\$16**

**Sandwich #1** Roasted Turkey, Warm Whole Grain Ciabatta, Cranberry Relish, Warm Brie Cheese, Tomatoes, Greens w/ Fruit. **\$14**

**Sandwich #2** Thin Sliced Roast Beef, bacon, cheddar, horseradish sauce, lettuce, tomato w/fries. **\$13**

**Wrap** Blackened Grouper Tacos with Fresh Pico, Spanish Manchego & Cheddar Jack Cheese, Chipotle Ranch, Lettuce and Southwestern Rice. **\$16**

**Pasta** Sautéed Shrimp, PEI Mussels and Sea Scallops, garlic, Fresh Basil Pesto White Wine, Splash of Cream Tossed with Fettuccini and Garlic Bread. **\$28**

**Dinner #1 (GF)** Pan Roasted Sea Bass, Risotto Primavera, Tomato Caper Truffle Butter. **\$31**

**Dinner #2** Pepper Herb Seared Center Cut Sirloin, Cognac Dijon Mustard Cream, Starch & Vegetables **\$25**

**Dinner #3** Pan Seared Sea Scallops, Local Mushroom Risotto, Grilled Asparagus, Lemon Basil Cream & Aged Parmesan **\$29**

### Desserts:

Daddy O's Peanut Butter Pie **\$7**

Warm Brownie Sundae **\$6**

Chocolate Toffee Mousse Cake **\$7**

New York Cheesecake **\$7**

5 Layer Chocolate Cake **\$7**