

APPETIZERS

Pork Empanada*

17

*Tender Pulled Pork in a Crisp Empanada Shell
Served with a Traditional Tomato Empanada Sauce*

Shrimp & Gorgonzola Tower*

18

*Local American Wild Shrimp Stacked on Garlic Herbed Bread
Finished with a Gorgonzola Cream*

Fried Goat Cheese*

17

Panko & Herb Encrusted Chèvre Served with a Fresh Black Cherry Jam

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

Smoked Corn Chowder



DINNER MENU

SALADS

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12

Fennel & Blood Orange Salad *Shaved Fennel, Blood Orange Supremes, Kalamata Olives, Sliced Red Onion, Baby Arugula Sprigs & Feta Dressed with Citrus Vinaigrette*

Grilled Romaine *Grilled Romaine, Granny Smith Apples, Red Onion, Bacon, Candied Pecans & Feta Finished with an Apple Cider Vinaigrette*

Spinach & Pear *Baby Spinach, Fresh Pears, Bacon, Roasted Walnuts & Red Onion in Our House Made Gorgonzola Dressing*

Classic Caesar *Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies)*

ENTRÉES

All Entrées Include Choice of Complimentary Size Salad or Soup for \$2 Upcharge & Chef's Veg

Mahi Mahi* *Grilled Mahi Mahi Served Over Our Sweet Corn Risotto Finished with a Pomegranate Buerre Blanc 32*

Roasted Chicken* *Two Petite All Natural Chicken Breasts Topped with Artichokes, Fresh Crab Meat & Roasted Red Peppers Finished with a Chicken Jus Served with Roasted Potatoes 30*

Prime Ribeye* *14oz Aged Ribeye Served with Roasted Potatoes & Finished with a Gorgonzola Fondue 42*

Prime Filet* *10oz Filet Grilled to Perfection Served with Roasted Potatoes & Finished with a Port Wine Demi 49*

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*