



Our dinner menu rotates featuring new dishes every week and is available from 4pm-9pm Tue-Sun. All entrees are served with bread & side salad or soup.

Hors D'oeuvres

Heirloom Caprese Salad V,GF

Heirloom tomato and fresh mozzarella caprese salad with basil oil and fig reduction. \$10.50

Seared Sesame Ahi Tuna

Ahi tuna seared and served with soy ginger dipping sauce. \$13.95

Smoked Salmon Carpaccio GF

Drizzled with olive oil and finished with fresh lemon, capers & horseradish. \$14.95

Featured Entrees

Rack of Lamb GF

Garlic & dijon crusted rack of lamb seared to temp, served with red potatoes & grilled asparagus. \$23.95

Boiled Crab Legs GF

Served with red potatoes, corn on the cob, sweet italian sausage & a side of drawn butter. \$26.95

Stuffed Portobello Caps V,GF

Stuffed with roasted tomato & spinach risotto topped with fresh mozzarella. \$16.50

Desserts

V

Hot Fudge Sundae Bar

Help yourself to the sundae bar. Your server will bring a bowl & spoon. \$4.95

Key Lime Pie V

Creamy lime filling inside of a pastry shell served with whipped cream on top. \$4.95

Carrot Cake V

Rich creamy cheese cake frosting & traditional carrot cake. \$7.50

18% gratuity will be added to parties of seven guests or more.

Week of: 6/24/19