

FOR DINE-IN ONLY - 3:30 PM - CLOSE

CHEF'S DINNER SELECTIONS

APRIL 17, 2024

STARTER:

ARGENTINIAN RED SHRIMP-MANCHEGO-
SPINACH QUESADILLA · 15
with fresh corn pico de gallo & sour cream

SOUP:

ROAST PORK & ITALIAN SAUSAGE MINISTRONE · 6 / 9
TOMATO PARMESAN BISQUE ^(GF, V) · 6 / 9

MAIN:

GOAT CHEESE-GREEN CHILI SMF CHICKEN
& PENNE ALFREDO · 21
saute with asparagus, roasted red peppers,
rich alfredo cream & parmesan

GRILLED CHOPPED STEAK · 23
beef tenderloin chopped steak on gold
mashed potatoes & sauté zucchini ·
with port wine demi-glace & fried onions

GRILLED SALMON WITH LOBSTER-TOMATO CREAM · 30
on 3-grain pilaf & sauté spinach

CRISPY SEARED BONELESS HALF SMF CHICKEN · 21
on gold mashed potatoes & sauté zucchini ·
with shitake mushroom brown sauce

AFTER:

WARM BOURBON PECAN PIE · 10
with salted caramel ice cream

KEY LIME PIE · 9
with fresh whipped cream & raspberry sauce

BROWN SUGAR-CINNAMON ICE CREAM · 6
with dark chocolate wafer cookies

CARROT CAKE · 9
with coconut, walnuts, pineapple &
vanilla cream cheese frosting

· ^(GF) Gluten free · ^(V) Vegetarian · ^(L) Local ·

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