

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

CHEF'S DINNER SELECTIONS

April 4, 2026

SOUPS

CREAMY SMOKED GOUDA POTATO & BACON · 6 / 9

TOMATO PARMESAN BISQUE ^(CF, V) · 6 / 9

STARTER

HUMMUS PLATTER ^(V)

with marinated mozzarella, kalamata olives,
pepperoncini, heirloom tomatoes, cucumbers,
roasted carrots & pita · 19

ENTREES

BLACKENED PRIME RIB & SHRIMP PENNE ALFREDO

with asparagus, mushrooms, sun-dried tomatoes, penne
pasta, rich lobster alfredo sauce & parmesan · 32

SEARED BEEF TENDERLOIN MEATLOAF

with creamy mashed potatoes, garlic green beans,
fried onions & port wine demi-glace · 25

MARKET FISH

| GRILLED COBIA |

on baked sweet potato, garlic green beans,
roasted red pepper-madeira reduction · 37

AFTER

BAKLAVA

with brown sugar-cinnamon ice cream, candied walnuts · 10

STRAWBERRY POUND CAKE

with white chocolate sauce, macerated
strawberries & whipped cream · 10

DARK CHOCOLATE LAYER CAKE

with chocolate-espresso anglaise &
brown sugar cookies · 10

| ^(CF) Gluten free | ^(V) Vegetarian | ^(L) Local | ^(SP) Spicy |

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