

This Menu Starts Friday 7/14 at 5, till 7/20.
If after the 20th, refresh to get new menu.

Starters

Soups

Sweet Potato Corn Chowder

Baked Brie in Puff Pastry

w/ raspberry-walnut glaze served with fresh fruit & french bread 13.99

Lime Coconut Curry Mussels

w/ garlic bread 11.99

Salad

Watermelon Salad

layered w/ feta over arugula & serrano chile vinaigrette 10.99

Heirloom Tomato & Buffalo Mozzarella

w/ fresh basil, drizzled w/ balsamic & olive oil 13.99

Red Berry & Avocado Spinach Salad with Blackened Chicken

w/ raspberries, strawberries, dried cranberries, pecans & feta w/a Strawberry Poppy Seed Dressing 14.99

Entrées

Caprese Grilled Filet Mignon

topped w/ buffalo mozzarella, tomato, basil & balsamic glaze 28.99

Creamy Garlic Butter Tuscan Shrimp

w,spinach, sundried tomatoes & basil over spaghetti 18.99

Seared Scallops w/ Orange Rum Sauce

mildly spicy 21.99

Baked Salmon

lemon almond, dill pesto with wild rice 21.99

Blackened Mahi Mahi

w/ sundried tomato pesto over Roasted Brussel, Kale & cabbage

Brown Sugar Pineapple Pork

w/ cilantro/walnut pesto over wild rice 21.99

12 oz Delmonico

sautéed onions & mushrooms with a pepperjack cheese sauce 21.99

Prime Rib

King Cut - 26.99 Queen Cut - 22.99

Featured Flatbread

Reuben Flatbread

w/ russian, corn beef, kraut & swiss 13.99

Vegetarian Features

Tostados

layered w/ a black bean mixture, poblano peppers, bell peppers, roasted corn, cabbage slaw & cheddar cheese. Topped w a zesty kiwi-strawberry salsa. (Sour Cream Optional) 16.99

Summer Pesto Pasta

whole grain penne w/ an arugula, spinach & parsley pesto. Served w/ roasted tomatoes, asparagus, carrot, broccoli raab, orange & yellow bell pepper, roasted artichoke, kalamata olives & red onion.

Topped w/ dollops of ricotta & pistachio's. 16.99

Seasonal Dressings

Grapefruit Vinaigrette w/Mint, Pink Champagne, Lemon Poppyseed or Blueberry Balsamic