

Dinner Edition

| A | P | P | E | T | I | Z | E | R | S | A | N | D | S | O | U | P | S |
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| <hr/> | | | | | | | | | | | | | | | | | |
| Tortilla Encrusted Shrimp with Creamy Guajillo Sauce and Guacamole | | | | | | | | | | | | | | | 9.50 | | |
| Tomato Caprese Salad with Red, Yellow, and Green Tomatoes, Buffalo Mozzarella, Basil Leaves, Pesto and Balsamic Drizzle | | | | | | | | | | | | | | | 8.75 | | |
| Baked Brie and Peppercorns served on Crostini with Grilled Fiji Apples | | | | | | | | | | | | | | | 9.75 | | |
| Jumbo Lump Crab Cakes with Green Salad, Pico and Creole Remoulade | | | | | | | | | | | | | | | 14.75 | | |
| Lobster Taco with Spinach, PepperJack, Yellow Tomato Salsa and Jicama Slaw | | | | | | | | | | | | | | | 15.50 | | |
| Southwestern Eggrolls with Corn, Black Beans, Pepperjack Cheese and Red Peppers. Served with Chipotle Ranch Dipping Sauce | | | | | | | | | | | | | | | 8.75 | | |
| Cheese Plate with Double Cream Brie, Cheddar with Scotch Whisky, Blacksticks Bleu Cheese, Smoked Gouda or Manchego with Local Honey, Grapes, Dried Fruits and Toasted Walnuts | | | | | | | | | | | | | | | 3 for \$12.50 | | |
| | | | | | | | | | | | | | | | 4 for \$15.50 | | |
| | | | | | | | | | | | | | | | 5 for \$17.50 | | |
| Baked Goat Cheese Salad with Baby Greens, Spiced Pecans, Grilled Apples, Roasted Garlic and Crostini | | | | | | | | | | | | | | | 11.75 | | |
| Romaine Caesar Salad with Croutons and Shaved Reggiano Cheese | | | | | | | | | | | | | | | 7.50 | | |
| Warm Spinach Salad with Pine Nuts, Endive, Radicchio, Roasted Red Peppers and Feta Cheese | | | | | | | | | | | | | | | 8.75 | | |
| House Salad with Mixed Field Greens, Garlic Croutons, Shaved Reggiano Cheese in Balsamic Vinaigrette | | | | | | | | | | | | | | | 5.75 | | |
| Vegetarian Black Bean Chili with Pico de Gallo and White Cheddar Cheese | | | | | | | | | | | | | | | Cup \$5.00 Bowl \$6.00 | | |
| Soup of the Day | | | | | | | | | | | | | | | Cup \$5.00 Bowl \$6.00 | | |

P I Z Z A & P A S T A

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| Pizzette of the Day | Priced Daily |
| Oven Roasted Mushroom Ravioli Blended Portabella and Crimini with Roasted Garlic, Onions, Parmesan and Mozzarella with a Madeira Mushroom Sauce | 13.75 |
| Pasta with Cherry Tomatoes, Toasted Pine Nuts, Lemon Zest, Basil, Fresh Spinach, Calamata Olives and Extra Virgin Olive Oil | 10.50 |

Pasta of the Day

Priced Daily

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| Add Chicken Breast to any Salad or Pasta | 4.50 |
| Add Shrimp to any Salad or Pasta | 6.50 |
| Add Salmon to any Salad or Pasta | 8.00 |

Dinner Edition

E N T R É E S

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| Potato Wrapped Mahi Mahi with Jumbo Lump Crab, Portobello Mushrooms, Tomatoes, Thyme and Lemon Butter Sauce | 21.25 |
| Achiote Grilled Shrimp with Grilled Sweet Potatoes, Rajas of Poblano Peppers and Onions, Avocado Tomatillo Salsa and Housemade Chipotle Ketchup | 18.75 |
| Grilled Salmon or Shrimp Tostada with Goat Cheese, Refried Black Beans, Cilantro Cabbage Slaw, Red and Yellow Pepper Coulis, Pico de Gallo, and Crema Fresca | 16.75 |
| Sesame Crusted Ahi Tuna with Wasabi Lemon Butter Sauce, Mashed Potatoes and Bok Choy | 24.75 |
| Chile Rubbed Rainbow Trout with Tomatoes, Crawfish Tails, Lime, Caviar Rice and Tiny Green Beans | 18.75 |
| Grilled Sirloin Steak with Caramelized Onion, Potato, Bacon and Three Cheese Flautas, and French Green Beans | 25.50 |
| Pepper Encrusted Beef Tenderloin with Red Wine Demi Glace, Frizzled Onions, Sour Cream Chive Mashed Potatoes and Grilled Asparagus | 29.50 |
| Southern Fried Chicken Breast with Garlic Mashed Potatoes, Black-eyed Peas, Sautéed Corn and Red Peppers, Tiny Green Beans, Spiced Pecans, and Black Peppercorn Gravy | 16.75 |
| Grilled 16 Ounce Pork Chop with Apple Brandy Chutney, Macaroni and Cheese, Braised Cabbage with Apples and Bacon, and Fried Green Tomatoes | 17.25 |

Chicken Tuscany in Hearty Red Wine Sauce with Celery, Olives, Capers, Herbs,
and Golden Raisins. Served with Creamy Polenta 15.50

DRC Chicken Pot Pie with Fennel, Onion, Carrot, and Celery in a Rich Cream Sauce 13.50

*18% gratuity may be added to parties of 6 or more
Our Private Dining Room, **The Green Room**
is available for luncheons, meetings and celebrations*

There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.