

Shrimp Puttanesca – Three large shrimp sautéed in white wine and olive oil with Kalamata olives, tomatoes, garlic and capers with pecorino Romano cheese and served on toast points. \$7.00

Herb Polenta – Panko breaded, baked and drizzled with garlic Parmesan cream sauce, pine nuts, and fresh scallions. \$5.00

Chefs Relish Tray – Olive medley, roasted peppers, pickles, pickled onions and a few surprises served with a dollop of our Hummus and crackers for dipping \$7.00

Stuffed Mushrooms - Two caps stuffed with super lump crab imperial and sprinkled with garlic Parmesan Cheese. \$7.00

Loaded Skins - Skins baked with bacon and jack cheese, topped with sour cream, avocado and Pico de Gallo. \$4.00

Sausage Bites - Pan seared Andouille sausage topped with sautéed green bell peppers, fried onions, and Pecorino Romano cheese over toast points. \$6.00

Chef's Bruschetta - Baguette topped with sundried tomato pesto, roasted peppers, Kalamata olives, mozzarella cheese and balsamic reduction. \$4.50

Clams Italiano - Four middlenecks topped with our casino fusion, crispy prosciutto and pecorino Romano cheese. \$7.00

Chef's Hummus - Warm Rosemary and Roasted Garlic Hummus topped with marinated roasted bell peppers served with warm Naan flatbread. \$3.00

Warm Squash Tart - sweet and savory spaghetti squash tart layered in phyllo dough drizzled with maple cream sauce and topped with candied walnuts. \$5.00

Filet Kabob – Filet Mignon, bell pepper, onion, tomato and mushroom drizzled with teriyaki cream sauce. \$6.00

Chicken Kabob – Breast of chicken, bell pepper, onion, tomato and mushroom drizzled with chipotle mustard cream sauce. \$5.00

Ham & Cheddar – Virginia baked ham and sharp cheddar cheese with marinated roasted peppers, Kalamata olives, Dijon mustard and crackers \$5.00

Tapas – A Spanish tradition offering a variety of small plate dishes with a focus on flavor and freshness. The serving of Tapas is designed to encourage conversation so bring friends, order several dishes and enjoy yourselves. Salud!