

Starters, Salads & Small Plates

Mexican Shrimp Cocktail \$10

Poached shrimp in a chilled tomato citrus broth with avocado, cucumber, red onion, and fresh herbs, served with crisp tortilla chips.

Grilled Peach & Pecan Salad \$15 / \$10

Baby spinach and arugula with grilled peaches, candied pecans, herbed goat cheese, marinated onions, dried cranberries, tomatoes and seared shrimp. Served with raspberry vinaigrette.

Mushroom & Swiss Burger \$15 / \$10

Grilled all beef patty with melty Swiss cheese and sauteed cremini mushrooms. Served on a toasted brioche bun with lettuce, tomatoes and a caramelized onion spread. Served with your choice of side.

Entree Features

Creamy Garlic Pasta w/ Lemon Broccoli \$22 / \$15

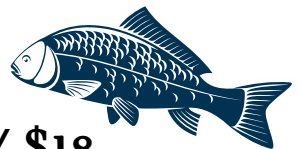
Chicken breast with lemon broccoli florets in a creamy garlic herb sauce. Served over linguini with parmesan cheese and garlic toast.

Thai Pork Shanks \$21 / \$14

Slow roasted mini pork shanks coated with a Thai sweet chili glaze. Served over egg fried rice and sauteed bok choy. Finished with sesame seeds and green onions.



"Catch of the Week"



Blackened Redfish w/ Avocado Salad \$27 / \$18

Pan seared redfish filet seasoned with a blend of Cajun spices and topped with a fresh avocado salad. Served with cilantro lime rice and sauteed green beans.

Soup du Jour

Monday

Tomato
Florentine

Tuesday

Beef Chili

Wednesday

Creamy Spinach &
Potato

Thursday

Italian Beef Stew

Friday

New England Clam
Chowder

Saturday

Tomato Basil /
Chicken Poblano