



## 2 COURSES FOR \$32

per person

EVERY DAY 4 - 5:30 PM\*

\*Hours and prices subject to change. Not available on major holidays or events. Menu items subject to change due to availability.

### first course selections

#### **soup of the day**

<b>calamari</b>	ginger-lime & marinara sauces
<b>spring rolls* [gf]</b>	goat cheese, raspberry maple sauce
<b>house salad [gf]</b>	mixed greens, tomato, Bermuda onion, balsamic dressing
<b>nut &amp; berry* [gf]</b>	mixed greens, assorted dried fruits, nuts & berries, raspberry maple vinaigrette
<b>caesar* [gf]</b>	romaine, Grana Padana cheese, croutons, anchovy

### second course selections

<b>sole</b>	lemon & parmesan crusted, roasted garlic carrot mashed potatoes, broccolini, lemon beurre blanc
<b>house-made lasagna</b>	italian sausage, ground beef, ricotta, mozzarella, marinara sauce
<b>Chilean Sea Bass [gf]</b> add \$8	4 oz sea bass, miso-sake marinade, roasted garlic carrot mashed potatoes, asparagus, lemon beurre blanc
<b>flat iron* [gf]</b>	roasted garlic carrot mashed potatoes, green beans, mushroom marsala sauce
<b>snapper</b>	4 oz snapper, coconut, lemongrass & ginger crust, jasmine rice, stir fry vegetables, sweet and spicy Thai chili peanut sauce
<b>shrimp &amp; caprese risotto [gf]</b>	tomatoes, fresh basil, garlic, shallots, hand-made mozzarella
<b>chicken scallopini</b>	thinly pounded chicken breast, roasted garlic carrot mashed potatoes, green beans, lemon-caper butter sauce

ADD A BOTTLE OF HOUSE CHARDONNAY OR HOUSE CABERNET FOR \$20

[gf] gluten free options available

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding food allergies. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.