

# 2 COURSES FOR \$29



**Everyday from 4- 5:30 p.m. \***

*(Seated by 5:30 p.m., orders must be in by 6 p.m.)*

*\*Hours and prices subject to change.*

*NOT available on Major Holidays or Events*

## FIRST COURSE SELECTIONS

### SOUP OF THE DAY

#### CALAMARI

Ginger-Lime & Marinara Sauces

#### SPRING ROLLS

Goat Cheese Spring Rolls, Raspberry Maple Sauce

#### HOUSE SALAD **GF**

Mixed Greens, Tomato, Bermuda Onion, Balsamic Dressing

#### NUT & BERRY **GF**

Mixed Greens, Assorted Dried Fruits, Nuts & Berries,  
Raspberry Maple Vinaigrette

#### CAESAR **GF**

Romaine, Grana Padana Cheese, Croûtons, Anchovy



## SECOND COURSE SELECTIONS

### CRISPY LEMON AND PARMESAN SOLE

Carrot Whipped Mashed, Broccolini, Lemon Beurre Blanc

### PORK LOIN CUTLET

Smoked Bacon & Sage Crust, Lemon-Caper Butter Sauce, Whipped Carrot & Potato Mashed, Green Beans

### JUMBO DAY BOAT SCALLOPS **GF**

Two Jumbo Scallops, Carrot Whipped Mashed, Asparagus, Lemon Beurre Blanc

### MISO-SAKE ROASTED SEA BASS **GF**

4 oz. Sea Bass, Miso-Sake Marinade, Whipped Carrot & Potato Mashed, Asparagus, Lemon Beurre Blanc

### FLAT IRON STEAK **GF**

10 oz. Flat Iron, Whipped Carrot and Potato Mashed, Green Beans, Wild Mushroom Marsala Sauce

### COCONUT, GINGER AND LEMON GRASS ENCRUSTED SNAPPER

4 oz. Snapper, Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables, Sweet and Spicy Thai Chili Peanut Sauce

### CHICKEN SCALLOPINI

Thinly Pounded Chicken Breast, Whipped Carrot & Potato Mashed, Green Beans, Lemon-Caper Butter Sauce

**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 Allergy's. 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.