

Dinner Menu

Entrees served after 4pm

*SURF N' TURF 28

8 oz ribeye with three garlic chili prawns on top paired with mashed potatoes and asparagus

*BLACKENED SEA BASS SALAD 26

6 oz blackened sea bass on top of mix greens, onions, strawberry, cucumbers with a black orange vinaigrette

*MAHI — MAHI 28

6oz filet with brussels sprouts and coconut rice; topped with a mango avocado salsa

CREAMY PESTO PASTA 22

Fettucine pasta tossed with pesto, cherry tomatoes, pine nuts, broccoli, garlic & asiago cheese a top

*LEMON PRAWNS & PEA RISOTTO 24

Prawns sautéed with garlic, onion, lemon butter and fresh parsley over risotto with peas

CHICKEN NEAPOLITAN 22

Grilled Chicken tossed with sauteed mushroom, kalamata olives, capers in a tomato herb white wine sauce; paired with rotini pasta and asiago cheese

MANDARIN ORANGE CHICKEN SALAD (GF) 22

Mixed greens, almonds, celery, mandarins, scallions, crispy noodles, grilled chicken with a soy vinaigrette

Small Plates

CHICKEN WINGS 16

Six traditional wings with celery and carrots
Choice of BBQ, Buffalo, Mango Habanero

CALAMARI 13

Served with a chipotle aioli

BRUSSEL SPROUTS 8

w/ bacon and blue cheese dressing

AVOCADO CAPRESE SALAD 10

Avocado, heirloom tomatoes, basil,
mozzarella, balsamic vinegar

CRAB CAKES 20

Served with a chipotle aioli

TRUFFLE FRIES 8

Truffle salt, asiago, fresh parsley, chipotle aioli

FRESH COD TACOS 13

Two fish tacos with tartar sauce & lemon
coleslaw

GRILLED ARTICHOKE 13

With lemon stoneground mustard aioli

PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut
| Caesar

*Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition