Soup Du Jour	
Sweet Corn & Crab or Butternut Squash w/ Crab Truffle Fries	13
w/ roasted garlic lemon aoili	
Escargot & Wild Mushrooms	15
w/ tarragon garlic cream over crustini bread	
Crab Soft Pretzel	12
w/ melted cheese	11
Southwest Steak Taquitow/chipotle sauce	II
Thai Shrimp	14
w/ sweet thai chili sauce, siracha, fresh cilantro & almonds	17
Scallops Wrapped w/ Bacon	13
sweet bbq sauce	
Vegetarian Selection	
Mexican "Mac & Cheese"	21
w/ chorizo veggie sausage, roasted tomatoes, roasted red pepper & spinach. Baked in a sharp white cheddar chipotle sauce & topped $w/$ panko & scallions.	
Eggplant Napoleon	21
w/layers of roasted red pepper, zucchini, tomato, spinach, provolone & red onion. Served over angel hair pasta w/a roasted red pepper/tomato sauce. Topped w/ pistachio pesto & feta.	
Entrées	
Filet Mignon topped w/ Bacon-Onion Jam & Boursin Cheese (gf)	44
Ravioli w/Chicken in a Sundried Tomato Cream Sauce	24
w,artichokes, slow roasted tomatoes, spinach & boursin cheese	······ <i>L</i> 1
Broiled Scallops over Wild Mushroom Risotto	38
w/parmesan cream & white truffle oil	
Mahi Mahi w/ Pistachio Honey Crust (gf)	26
Salmon Topped w/Pesto	26
over angel-hair, spinach, slow roasted tomatoes w/roasted garlic & basil	
Shrimp Puttenesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
10oz French Cut Pork Loin	26
Prime Rib 14oz cut (gf)	4∩
14 oz Ribeye (gf)	
w/ caramelized onion & gorgonzola	, TU

Seasonal Dressings;

Lemon Poppyseed, Strawberry, Pink Champagne or Blueberry Balsamic If at all possible, we would greatly appreciate if you could tip in cash. Thank you.