



Restaurant Week Menu

LUNCH

1st course –

Cup – Soup Du Jour

Caesar Salad – Romaine, Garlic Croutons, Parmigiano-Reggiano, Caesar Dressing

House Salad – Baby Greens, Red Onion, Tomato, Bell Pepper, Cucumber, Carrot, Balsamic Vinaigrette

2nd Course –

Fish Tacos – Blackened Mahi Mahi, Tico Black Bean Rice, Flour Tortilla

Buttermilk Fried Chicken – Chicken Breast, Tomato, Cheddar, Bacon, Lettuce, Sriracha Aioli, Kaiser Roll

Cuban Sandwich – Prosciutto, Smoked Pulled Pork, Swiss, Dijon Mayo, Pickled Jalapeno, Garlic Bread

Cobb Salad – Grilled Chicken, Pancetta, Crisp Red Onion, Blue Cheese Crumble, Garden Herb Dressing

Twisted Penne – Shrimp, Tomato, Artichoke, Spinach, Scallion, Basil, Garlic, Lemon Juice, Balsamic

3rd Course –

Chocolate Peanut Butter Cake

Limoncello Mousse Cake

Toasted Coconut Amaretto Cream Tart

