



June 29th, 2015

Chef's Soups

Chilled Watermelon Prosecco \$4.99

N.E. Clam Chowder \$5.99

Tortilla Beef \$4.99

Appetizer

Seared Scallops

Fried Lobster Risotto Cake, Coconut Curry Sauce-\$12

Entrées

Chicken Florentine

With Mushroom Risotto, Grilled Asparagus, Bordelaise Sauce-\$18

Grilled Mahi Mahi

Yucca Potato and Corn Hash, Grilled Pineapples and Mango Cilantro Puree \$22

Desserts

Spumoni Wedge

Pistachio, chocolate and cherry ice cream, served with peach purée and whipped cream \$7

S'mores Platter (for 2 or more)

Casserole of chocolate and toasted marshmallows, served with salted caramel ice cream, and honey graham crackers and fried cinnamon sugar tortillas for dipping \$12

Drinks

Absolute Wild Tea Arnold Palmer

Absolute Wild Tea mixed with Iced Tea and Fresh Lemonade Garnished with a Lemon a Refreshing Twist on a Classic Summer Time Drink \$7

Wine Specials

Laguna Ranch, Albariño, Rioja, Spain

\$10/glass \$38/bottle

Laguna Ranch Chardonnay, Russian River, CA

\$11/glass \$44/Bottle

