

This Week's Specials

**offered Thursday – Saturday*

Appetizer:

Heirloom Squash & Tomato Salad- roasted toy box squash, marinated tomatoes, pepitas, ricotta cheese, mixed greens, mustard-herb vinaigrette, \$9/12

Conch Fritters- mango salsa, spicy red pepper aioli, \$9

Lunch:

Crunchy Chicken Sandwich- buttermilk, Cajun seasoning, pepper jack cheese, pickled celery, Cajun mayo, corn flake crust, brioche roll, \$12

Lobster stuffed Avocado- hardboiled egg, flax seeds, cucumbers, heirloom tomatoes, greens, lemon vinaigrette, \$18

Dinner:

Veal Chop Caponatta- seared 10 oz veal chop, eggplant, heirloom tomatoes, onions, garlic, demi-glace, served over lemon zest & parsley potato puree, \$34

Striped Bass- herb marinated, grilled, served over succotash, lemon-herb beurre blanc, \$29

Desserts:

Spiced Plum Shortcake- spiced plums, shortcake, mascarpone cream, mint, whipped cream garnish, \$9