

SPRING DINNER MENU

Starters

Edamame

steamed, sea salt \$5

Flat Bread

classic marinara & cheese OR roasted veggie (mushroom, onion & spinach) \$8

Buffalo Cauliflower

crispy cauliflower tossed in homemade buffalo sauce drizzled with blue cheese \$8

Thai Calamari

sweet chili glaze, crushed peanuts \$12

Mains

Ahi Tuna

sesame encrusted, seared rare, homemade wasabi soy & spicy mayo, asian broccoli, brown rice \$16

Pappardelle

covered with homemade brisket, natural tomato gravy, parmesan \$15

Healthy Rice Bowl

avocado, cabbage slaw, cucumbers, asian broccoli over brown rice
choose: teriyaki chicken, teriyaki shrimp \$14 teriyaki salmon, sesame seared ahi tuna \$16

Chicken Cutlet Sandwich

sautéed spinach, roasted red peppers, melted provolone on seeded brioche served with fries \$12

Mediterranean Chicken

sautéed spinach, onions, peppers, olives in a light tomato sauce \$16

Salmon

marinated with fresh herbs, pan seared and served with two sides \$17

Jerk Chicken and Shrimp Alfredo

jerk seasoning (*medium*) with sautéed onions, peppers, broccoli, spinach in a homemade alfredo over linguine \$17

Crab Cakes

homemade secret recipe of two pan seared crab cakes drizzled with homemade lemon aioli, served with two sides
\$17