

DINNER

Menu



BYOB

FIRST COURSE

* DEVIL OF THE DAY \$13
Bacon | Chipotle Herb

BAKED CLAMS OREGANATA \$12
Panko | Romano

* CHARRED OCTOPUS \$14
Arugula | Pickled Fennel
Heirloom Tomatoes | Red Onion
Lemon-Thyme Vinaigrette

* SEARED SCALLOP \$14
Pork Belly | Apple Crisp | Arugula
Balsamic Reduction

BONELESS SHORT RIB \$15
Crispy Cioppino Onions
Gorgonzola Polenta

ASPARAGUS & TRUFFLE SOUP \$11

SECOND COURSE

SEARED DIVER SCALLOPS \$34
Crab Bruschetta
Shrimp Risotto | Roasted Garlic Cream

BLACKEND JUMBO PRAWNS \$27
Grilled Watermelon | Burrata | Corn Salsa
Basil Pesto

18OZ PORTERHOUSE \$38
Chargrilled | Gorgonzola Fondue
Roasted Fingerling Potatoes
Parmesan Roasted Heirloom Tomato

CHICKEN FRANCAISE \$26
Red Pepper Polenta | Lemon Beurre Blanc
Roasted Asparagus

* GRILLED SNAPPER PUTTANESCA \$32
Citrus Marinade | Tomatoes | Capers | Olives
Roasted Asparagus

*Can Be Served Gluten Free

THIRD COURSE

WAFFLE & ICE CREAM SLIDER \$6
Chocolate Syrup | Whipped Cream | Caramel Glaze

ASK YOUR SERVER FOR TODAY'S ADDITIONAL DESSERT SELECTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.