



JANUARY DINNER MENU

STARTERS

FRIED CALAMARI \$12

SEASONED FRESH CALAMARI LIGHTLY FRIED, SERVED WITH
A SIDE OF SPICY MARINARA

EGGPLANT ROLLATINI *GF* \$11

EGGPLANT FILLED WITH HERBED RICOTTA, COVERED WITH
MARINARA SAUCE, TOPPED WITH MOZZARELLA CHEESE

CHICKEN WINGS \$18

10 PC. CRISPY FRIED WINGS TOSSED IN MILD, MEDIUM, HOT OR
BBQ SAUCE, SERVED WITH CELERY STICKS.
CHOICE OF RANCH OR BLEU CHEESE DRESSING

CAPRECE SALAD *GF* \$13

FRESH MOZZARELLA CHEESE, HEIRLOOM TOMATO, OVER ARUGULA
LETTUCE TOPPED WITH BALSAMIC GLAZE

FLORIDIAN SALAD *GF* \$13

CRISP GREENS TOPPED WITH MANDARIN ORANGES,
STRAWBERRIES, PINEAPPLE, RED GRAPES, TOMATOES,
CUCUMBERS, FETA CHEESE & CANDIED PECANS.

SERVED WITH RASPBERRY VINAIGRETTE

ENTRÉES

ADD A SIDE CAESAR, HOUSE SALAD OR CUP OF SOUP
TO ANY ENTRÉE FOR \$5

CHICKEN MARSALA \$23

SAUTEED DUO OF CHICKEN BREAST OVER LINGUINI PASTA
FINISHED WITH MARSALA SAUCE,
GARNISH WITH A SLICE OF GARLIC BREAD

MISO SALMON \$27

BAKED MISO MARINATED SALMON, FINISHED WITH MISO GLAZE,
SERVED WITH COUSCOUS PRIMAVERA

MEDITERRANEAN STYLE GROUPEL *GF* \$32

SAUTEED BLACK GROUPEL, TOPPED WITH GREEN & KALAMATA
OLIVES, BLISTERED TOMATOES.
SERVED WITH COUSCOUS PRIMAVERA

BRAISED SHORT RIBS *GF* \$26

SLOW COOKED BONELESS BEEF SHORT RIBS IN RED WINE.
SERVED WITH WHIPPED POTATOES & CHEF'S VEGETABLES

SURF & TURF *GF* \$35

6OZ FILET MIGNON & TWO GRILLED SHRIMP, FINISHED WITH HERB
BUTTER COMPOUND. SERVED WITH
WHIPPED POTATOES & CHEF'S VEGETABLES

PORK CHOP *GF* \$25

PAN SEARED PORK CHOP TOPPED WITH CRANBERRY-BACON
MARMALADE & SPICED TOASTED PECANS. SERVED WITH SWEET
POTATOES & CHEF'S VEGETABLES

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE ADD A 3% SURCHARGE TO ALL CREDIT CARD PAYMENTS. THIS SURCHARGE IS NOT GREATER THAN
OUR TOTAL COST OF ACCEPTING CREDIT CARDS. THERE IS NO SURCHARGE FOR DEBIT CARD PAYMENTS.