

# SUMMER SPECIAL

\$38.00 FOR 3-COURSES

## Nibbles

Ⓞ Truffled Pistachios \$6

Ⓞ Warm Spiced Olives \$4

Housemade Ricotta \$6

*black mission fig compote, toasted baguette*

## First

Ⓞ Baby Arugula Salad

nectarines, blue cheese, pickled onions,  
fried almonds, balsamic dressing

Ⓞ Chopped Salad

chickpeas, green beans, carrots, kalamata olives, pistachios,  
feta cheese, creamy lemon vinaigrette

Ⓞ Parmesan Baked Cauliflower

hummus, pickled golden raisins, pickled onions,  
arugula, harissa vinaigrette

**Smoky, Spicy, Cheesy Chicken Empanadas**

salsa fresca, crema, queso blanco

**BBQ Short Rib Quesadilla**

chipotle crema, pico de gallo

## Second

Ⓞ Crispy Branzino

almond basmati rice, parmesan- arugula,  
roasted red pepper sauce

Ⓞ Norwegian Salmon

roasted corn and red pepper salsa, black bean puree,  
lemon chipotle vinaigrette

**Gemelli Pasta**

sweet Italian sausage, smoked mozzarella, broccolini,  
roasted garlic, red grapes, tomato-rosa sauce

Ⓞ Tomato Risotto

**add (4) Jumbo Garlic Shrimp**

spring peas, asparagus, broccolini, parmesan

Ⓞ Coconut-Red Curry Roasted Chicken Breast

broccolini, roasted peanuts, scallions, basmati rice

Ⓞ "Duroc" Pork Chop

cheddar cheese-stone ground grits,  
garlicky spinach, summer peach salsa

## Third

**Choice of dessert**

\*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

Ⓞ INDICATES GLUTEN FREE

# Appetizers

**Fresh Burrata Cheese \$14**  
heirloom tomatoes, peaches, vidalia onions,  
basil, evoo, garlic toast

Ⓞ **Grilled Romaine Hearts \$12**  
avocado, grilled onions, balsamic syrup,  
Bulgarian feta cheese, chimichurri vinaigrette

**Jumbo Lump Crabmeat Spring Roll \$13**  
asian slaw, ginger-mustard vinaigrette

**Crispy Garlic Shrimp \$13**  
garlic-herb sauce

Ⓞ **Gluten-Free Flatbread \$14**  
basil pesto, heirloom tomatoes, parmesan & goat cheese

**Crispy Oysters \$12**  
country ham, creamed spinach, creole aioli

**Potato-Onion Ravioli \$14**  
warm Maine lobster

Ⓞ **Spicy Shrimp Lettuce Wraps \$14**  
rice noodles, roasted peanuts, tomato, cilantro

# Entrées

Ⓞ \* **Maple-Miso Chilean Sea Bass \$38**  
wasabi mashed potatoes, baby spinach, tamari-ginger sauce

**Oven-Roasted Halibut \$28**  
basil pesto, spring peas, preserved lemon, potato gnocchi

Ⓞ **Seared "Chatham" Cod \$26**  
Andouille sausage, shrimp, green onions &  
cheddar cheese grits, creole broth

**Linguine and Clams \$20**  
garlic butter, onions, tomato, crushed red pepper

**Grilled "Creekstone Farms" Flat Iron Steak \$27**  
Hook's blue cheese crust, garlic-herb French fries,  
red wine sauce

Ⓞ \* **Grilled Filet Mignon \$38**  
garlicky broccolini, grilled onion & bacon salsa,  
blue cheese scalloped potatoes, port wine sauce

**Veal Milanese \$26**  
fennel, grape tomatoes, parmesan, baby arugula,  
lemon-basil dressing

# Sides

Garlic-Herb French Fries \$7

Ⓞ Blue Cheese Scalloped Potatoes \$8

Ⓞ Green Beans with lemon and almonds \$7

Ⓞ Grilled Broccolini with roasted garlic dressing \$7

Ⓞ Potato Puree \$7

Ⓞ Vegetable Basmati Rice \$7

Broccoli Frito with Pickled Pepper Aioli and Parmesan \$8

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