

»→ DRINK SPECIALS ←«

Tito's Strawberry Lemonade – titos vodka, fresh squeezed strawberry lemonade, and fresh mint poured over ice

Paloma – casamigos blanco, fresh squeezed grapefruit juice, with fresh limes and club soda on the rocks

Lemon Tea – deep eddy lemon vodka, fresh brewed ice tea and fresh mint shaken on ice

»→ SOUP AND SALAD ←«

Grilled Octopus Salad – tender Mediterranean octopus, grilled & seasoned with fresh herbs, arugula, & grilled mangoes \$17

Giambotta – \$6

»→ APPETIZER ←«

Shishito Peppers – charred with a dash of sea salt served with our homemade ranch for dipping \$10

Grilled Shrimp Cocktail – zesty, grilled shrimp served with kiwi, in a citrus marinade \$14

»→ ENTRÉES ←«

Potato Crusted Halibut – halibut fillet crusted with potato served in a lemon chardonnay sauce with shrimp over a bed of spinach and a side of pasta aioli \$17/\$32

Surf & Turf – shrimp and filet served with scalloped potato over mixed greens drizzled in our homemade honey mustard dressing \$17/\$32

Chicken Scarola – chicken breast and hot cherry peppers sautéed in a lemon wine sauce over escarole \$14/\$24

Tuna Tacos – sesame-seared ahi tuna, avocado, pico de gallo, sriracha and wasabi aioli nestled in our crispy wonton with seaweed salad /\$22

Brisket Burger – juicy, tender, half pounder topped with provolone cheese and caramelized onion \$14

Honey Garlic Salmon – Norwegian salmon filet and shrimp in a honey garlic lemon wine sauce served with risotto primavera \$15/\$28

–lunch prices available till 4pm–