



\$36

First course

Chef's Soup Special

Traditional Caesar

Crisp romaine, cracked black pepper croutons,
locatelli cheese

Baby Kale-Spinach Blend

Poached pears, shredded cabbage, celery, goat cheese,
toasted pecans, creamy cherry vinaigrette

Entrees

Battered Shrimp Tacos

Shredded cabbage, roasted jalapeno – lime aioli

Chopped Cobb Salad with Grilled Chicken

Romaine, applewood smoked bacon, avocado, hardboiled egg, tomato, bleu cheese,
creamy Dijon dress

Jumbo Lump Crabcake

Butternut squash mac & cheese, smoked paprika cream sauce,
sautéed baby spinach

Grilled Scottish Salmon Salad

Today's salad special

Dessert

Espresso Dark Chocolate Mousse

Callebaut dark chocolate, pumpkin whipped cream, fresh mint

Bourbon Vanilla Bean Crème Brulee

Cherries jubilee spiked with amaretto, whipped cream, fresh mint

Coffee/Tea