

Chef's Summer Tasting Menu

THREE COURSE MENU FOR \$25

AVAILABLE FROM 11:00AM TO 4:00PM MONDAY TO SATURDAY
INQUIRE WITH YOUR SERVER ABOUT DETAILS.

FIRST....

LOBSTER BISQUE

CROSTINI | LOBSTER CHUNKS

CAESAR SALAD

SHAVED RADICCHIO | CREAMY PARMESAN DRESSING |
TORN CARAWAY CROUTONS | CRISPY CAPERS

NAPOLEON

ROASTED BEETS | GOAT CHEESE MOUSSE | SPICED PECANS

....MAIN PLATES

GRILLED HAM & CHEESE

HOUSE SMOKED HAM | GRUYERE | 2 YR GRAFTON CHEDDAR |
12 GRAIN BREAD | CARAMELIZED ONIONS | ARUGULA | RED PEPPER

CHICKEN BLT

ICEBERG WEDGE | TOASTED ALMONDS | CRUMBLER GORGONZOLA |
PAPAYA RANCH | APPLEWOOD SMOKED BACON | CHERRY TOMATO |
ROASTED AND PULLED FREE RANGE CHICKEN

MEDITERRANEAN SANDWICH

ARUGULA | HUMMUS | OLIVE | CUCUMBER | FETA | TOMATO |
WHEAT BERRIES | IN PITA BREAD

FISH & CHIPS

BEER BATTERED LOCAL FISH | LEMON DILL TARTAR SAUCE
CHAMPAGNE PINK PEPPERCORN MIGNONETTE

SWEET ENDING....

CHOCOLATE LAVA CAKE

SALTED CARAMEL | CHANTILLY CREAM

KEY LIME PARFAIT

SUMMER BERRIES | KEY LIME SABAYON | WHITE CHOCOLATE |
VANILLA CREAM

We respectfully decline to make substitutions. To ensure proper service, we appreciate that all guests from the table order off the tasting menu. No Sharing Please.

COMPLIMENTARY VALET PARKING – SUMMER PRIX FIXE LUNCH