



Dinner Menu 6/7--6/9

Sweet chili Coconut Shrimp Salad \$12

4 Sweet coconut breaded shrimp served over A large mixed green salad dressed with A sweet chili sauce

Pan Seared Chicken \$18

Pan seared Staler chicken served with mashed Red Bliss potato and fresh green beans topped with A white wine Cream sauce

Grilled Swordfish \$22

Fresh Atlantic Swordfish Coated in A citrus cilantro rub served over A warm Sabo Noodle Salad

Cajun Spiced Scallops \$22

Cajun spice Dusted Scallops served with wild rice pilaf topped with A tomato and sweet corn Succotash

New York Cheese Cake \$6

A rich and creamy cake topped with Strawberry compote

Executive Chef Eddie Ceccherini

Consuming raw or uncooked foods increase the risk of contracting food borne illness