

Sunday, April 14, 2024

Today's Dinner Specials

Soups

Clam Chowder (GF) \$6.50/\$8.50

Minestrone (GF) \$5.50/\$7.50

Entrees

Swordfish \$29.50

Grilled Lemon Pepper Seasoned Swordfish with a Mediterranean Ragout over Garlic Mashed Potatoes and Roasted Asparagus

Duck Breast \$28.95

Roasted Duck Breast finished with a Port Wine Demi-glace and served with Garlic Mashed Potatoes and Roasted Whole Baby Carrots

Halibut \$31.95

Pan Seared Halibut Fillet served with Vegetable Jasmine Rice, Sautéed Haricot Verts, and Lemon Herb Beurre Blanc

Desserts

Caramelized Banana Bread Pudding \$8.95

Served a la Mode with our Whiskey Praline Sauce

Chocolate Mousse \$8.95

Limoncello Mascarpone Cake \$8.95

Crème Brûlée \$8.95

Cookie Sundae \$8.95

a la Mode with our Whiskey Praline Sauce, Chocolate Syrup, Whipped Cream, Sliced Almonds and a Cherry

Flan \$8.95

Served with Toasted Coconut Flakes and Whipped Cream

*Eating certain raw or undercooked foods may increase the risk of foodborne illness.
Please notify your server if anyone in your party has any food allergies.*