

# Tonight's Specials

## Soups

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

**Roasted Garlic Tomato** (GF) \$5.50/\$7.50

**Chicken Vegetable** (GF) \$5.95/\$7.95

## Entrées

**Surf and Turf** \$31.95

Grilled Flat Iron Steak and Garlic Butter Shrimp served with Garlic Mashed Potatoes and Roasted Asparagus

**Rack of Lamb** \$32.95

Rosemary and Mustard Crusted Lamb Chops served with Garlic Mashed Potatoes, Roasted Asparagus, and Port Wine Demi-glace

**Tuna au Poivre** \$28.50

Peppercorn Crusted Ahi Tuna, Seared Rare, with Garlic Mashed Potatoes, Roasted Baby Carrots, and Brandy Peppercorn Pan Sauce

**Cod** \$27.95

Pan Roasted Cod Loin with Roasted Trumpet Mushrooms, Vegetable Jasmine Rice, Sautéed Haricot Vert, and Lemon Chive Beurre Blanc

## Desserts

**Raspberry White Chocolate Bread Pudding** \$8.95

*Served with Whiskey Praline Sauce and Vanilla Ice Cream*

**Chocolate Mousse** (GF) \$8.95

**Limoncello Mascarpone Cake** (GF) \$8.95

**Crème Brulée** (GF) \$8.9

**Cookie Sundae** \$8.95

*Served with Whiskey Praline Sauce, Vanilla Ice Cream, Chocolate Syrup, Sliced Almonds*

**Flan** (GF) \$8.95

*Served with Toasted Coconut Flakes*

*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.*