

Specials

June 7 - June 13, 2018

appetizer

roasted red pepper and feta bruschetta

grilled french bread topped with a red pepper, tomato, caper, and feta relish, 9

pasta sauce

cilantro peanut pesto

room temp sauce with cilantro, olive oil, peanuts, garlic, and parmesan, 15

entrées

sautéed crab cakes

served with sun-dried tomato remoulade, 23

grilled grouper

with grilled red onion, tomatoes and avocado relish, 24

chicken caprese

chicken breast sautéed and layered with tomato and fresh mozzarella, then topped with tomato-basil relish, 19

barbecue baby back ribs

grilled then braised with tangy barbecue sauce, 22

salad

honey mustard chicken salad

*mixed greens tossed with couscous and house dressing,
with chilled honey-mustard chicken drizzled with balsamic reduction, 15*

vegetable/side dish

asparagus and/or mashed potatoes

lasagna

four cheese with marinara sauce, 15

featured wine

Santa Margherita Pinot Grigio (Alto Adige, Italy) - half bottle 19

featured beer

Anchor Brewing, Brewers' Pale Ale (San Francisco, CA), 6