



Summer Specials

SUNDAY THRU THURSDAY

APPETIZER SELECTIONS

Your choice of one:

Roasted Beet Salad

feta, mixed greens, pickled red onion, cucumber,
roasted pepitas with vinaigrette

Pork and Vegetable Pot Stickers

truffled –teriyaki sauce, dried figs, wakame,
and green onion

Mystic Escargot

baked in garlic, red wine, and curry-infused butter

Seared Ahi Tuna

rare, poke sauce, ponzu, wasabi, wakame,
and pickled ginger

ENTRÉE SELECTIONS

Entrees include a vegetable and a choice of
mashed potatoes or rice

Your choice of one:

Grilled Shrimp Pasta
dried tomatoes, Alfredo sauce, and
pecorino-Romano

Prime Pork Loin Chop 12 oz.
Montreal seasoned and served with horseradish
cream sauce

Fresh Catch
Panko crusted finished with a lemon beurre blanc

Sauteed Crab Cakes
Arugula, pickled red onion, and grapefruit remoulade

Chicken “Milanese”
panko, capers, asparagus spears & lemon

*\$30 per person. No substitutions, please. No split
plates or to-go. Menu subject to change.*