



Appetizers

Wilted Spinach & Arugula Salad

Spinach and arugula tossed with a warm sherry thyme vinaigrette, red onions, and oranges. Garnished with toasted almonds 5.99

Portuguese Garlic Shrimp

Rock shrimp sautéed with olive oil & garlic, deglazed in Spanish liqueur & spices. Served with grilled bread 9.99

Entrées

- Includes soup or salad -

Grilled Pork Tenderloin

Pork tenderloin rubbed w/ rosemary & a Dijon mustard marinade, grilled and sliced. Served w/ Bourbon mashed sweet potatoes & sautéed Brussels sprouts 15.99

Chicken Picatta

Chicken breast sautéed then simmered in a sauce w/ garlic, fresh lemons & capers. Served w/ a choice of side 16.99

Fiery Grilled Salmon Rice Bowl

Seasoned grilled salmon on a bed of cilantro-lime rice topped w/ char-grilled zucchini, squash, grape tomatoes, mushrooms, fresh peppers & sweet onions. Finished w/ a creamy chile dressing & a Moroccan sauce 16.99

Desserts

Peanut Butter Explosion

An explosive combination of fudge brownies layered in velvety smooth peanut butter mousse, chocolate cake & topped w/ brownie bits & peanut butter chips 6.99

Candy Caramel River Sundae

Two scoops of Midnight Caramel River ice cream flowing with chopped Reese's peanut butter cups, crushed Oreos and topped with whipped cream 6.49

Deep-Fried Cheesecake

Rich and creamy cheesecake wrapped in a cinnamon sugar crusted flaky pastry tortilla 5.99

Brownie

A home-baked gluten free brownie 2.29 (a la mode, add 1.29)

Featured Cocktail

Sweet & Spicy Margarita

Tanquerini Jalapeno Tequila,
St. Germain, Pineapple Juice,
Pineapple, Sour Mix 10

