



# SPECIALS

## STARTERS

### CALAMARI

w/ sauteed roasted red peppers, banana peppers  
& kalamanta olive 9

### LOBSTER FLAT BREAD

fresh lobster, arugula, roasted tomatoes, chives  
& mozzarella cheese 10

### ELOTE CORN BITES

corn, 5 cheeses, cilantro, garlic & smoked  
paprika served w/ thai chili sauce 7

### SPICY BATTERED CAULIFLOWER

served with cajun ranch 7

## ENTREES

### LOBSTER MAC & CHEESE

fresh lobster meat, white cheddar queso mac &  
cheese fresh chives 14

### ARUGALA & BEET SALAD

roasted beats w/ goat cheese & honey riesling  
vinaigrette 10

### STRAWBERRY ARUGULA SALAD

Fresh strawberries, arugula, goat cheese &  
candied pecans w/ a honey riesling vinaigrette  
12

### GRILLED SALMON & DILL SAUCE

served in a creamy dijon dill sauce 16

### CHICKEN CROCCANTE

chicken lightly breaded with a crispy Panko  
crust, and a lemony cream sauce 15

### SOUTHWEST GRILLED SHRIMP SALAD

romaine, blackened shrimp, roasted corn &  
black bean cilantro salsa. w/ roasted tomatoes,  
avocados with a chipotle caesar dressing 13

### CHICKEN FRANCESCA

Crispy Coated Chicken Breast over Basil Pasta  
and Parmesan Cream Sauce Topped with  
Prosciutto and Arugula Salad. 15



## VEGGIES

ROASTED BRUSSEL SPROUTS

w/ smoked applewood bacon crumble

GRILLED ASPARAGUS