

May, June Features

Cocktails

white sangria- wine, rum, strawberry, pineapple, mango, mint, elderflower 10

Appetizers

Seafood Soup 11

Stuffed Avocado Caprese Salad 14

tomato, house made mozzarella, avocado, greens, cous cous, balsamic glaze

Pork and pineapple taco 13

pico d' gallo, cilantro dressing

Seafood Bruchetta 14

sushi seaweed, mixed seafood, garlic, greens

Risotto & Pasta

3 Hour Roasted Lamb Shank Osso Bucco

fresh spices & herbs, parmesan parsley risotto 38

House made pulled pork & ricotta ravioli

broccoli rabe, tomato, shaved provolone, aioli 28

Salmon & Mahi Mahi

house made parpadelle, mahi mahi & salmon chunks, dill cream sauce 34

Entrée

COAL FIRED BOURBON STREET T-Bone

double baked potato, cream of broccoli 42

Center Cut Pork Chop Milanese

porcini mushroom, truffle demi, arugula double baked potato 29

Dover Sole Cartoccio (cooked in a bag with shrimp)

broiled, fresh herbs, lemon lime, cooked in banana leaf, coal fired vegetables 38

Halibut Oreganata

over beet risotto & wild arugula 38

HOUSE MADE DESSERTS