

August Features

Cocktails

Thaied Up-patron roca blend, domaine de canton ginger liquor,
mango reduction, lime, aperol, smoked sea salt rim
White Sangria-wine, rum, strawberry, pineapple, mango, mint, elderflower

Appetizers

Summer Fruit Soup served in cantaloupe shell
Grilled Watermelon Salad-baby arugula, crumble goat cheese
Grilled Corn Salad-cherry tomato, red pepper, scallion, arugula, lemon aioli
Chargrilled Zucchini-basil, mint, chili, lemon

Shrimp Cocktail

Coal Fired Mojito Wings

Risotto & Pasta

Cioppino- zuppa d' pesce over house made linguine
Stuffed Italian Meatloaf-over parmesan risotto

Entrée

*COAL FIRED Chipotle-Honey T-Bone
with grilled corn salad*

*Center Cut Stuffed Pork Chop
sundried tomato, spinach, cheese with zucchini salad*

*Beer Marinated Grilled Skirt Steak
with B L T smashed potato*

Poached Halibut In Thai Coconut Curry with orzo

HOUSE MADE DESSERTS