

THURSDAY: JULY 20, 2017
JULY PRIX FIXE MENU!!!
WE NOW OPEN AT NOON ON SUNDAY'S

APPETIZERS

Black Bean Soup	
traditional black bean soup garnished with red onion	3.95
Fresh Beet Salad	
fresh red beets served over a baby spinach salad with crumbled goat cheese, yellow California raisins and sliced almonds; served with a poppy seed dressing	8.95

LUNCH

Mussels Posillipo	
fresh mussels from Maine simmered in marinara sauce over Barilla angel hair pasta; served with garlic bread	11.95

DINNER

TRY OUR JULY PRIX FIXE MENU

Halibut	
- fresh filet of boned halibut broiled in lemon and butter	23.95
- stuffed with all lump crab meat, topped with imperial sauce	29.95

Vegetable of the Day: Sweet Peas with Mushrooms

SPECIAL DESSERTS

Key Lime Pie	
a graham cracker crust filled with a tart filling made with fresh whipping cream	5.00
Chocolate Cake with Butter Cream	
a two layer homemade chocolate cake with butter cream icing	5.00
Strawberries	
- fresh strawberries served in a martini glass with whipped cream	4.50
- strawberries over French vanilla ice cream	5.00
Peach Bread Pudding	
homemade bread pudding with fresh peaches, topped with a Jack Daniel's bourbon caramel sauce	5.00