



Specials for March 23rd

Small Plate

Beer Battered Maui Onion Rings with a Charred Jalapeño Ranch Dip. \$10

Cream of Wild Mushroom Soup.
Pureé of Chanterelle Mushrooms, Vegetable Broth, Cream and Sherry Wine. Garnished
with Croutons, Herbs and Extra Virgin Olive Oil. \$15

Pasta

Handmade Farfalle with Sauteéd Hillcrest Farms Kale Rabe, Toasted Walnuts, Kale Pesto
and Parmesan Reggiano. \$18

Large Plate

Shrimp and Grits.
Sauteéd Ecuadorian Prawns in a Chipotle and Lemon Butter Sauce atop Creamy Grits. \$28

Wine Special

Red Blend, Gundlach Bundschu, CA
Glass \$8 Bottle \$30

Desserts \$7

Apple Crisp with Vanilla Ice Cream.

Pineapple Upside Down Cake with Whipped Cream and Toasted Macadamia Nuts.

Ice Cream Sundae with Hot Fudge Sauce, Toasted Almonds, Whipped Cream and a Cherry on Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked