

DINNER MENU









SALAD AND APPETIZER

ORGANIC GARDEN SALAD \$14 Balsamic, House or Ranch Dressing

GOAT CHEESE SALAD \$18.50



Mixed Leaves, Caramelized Onions, Toasted Walnuts and Warm Goat Cheese on Toast

ROASTED GARLIC SHRIMP COCKTAIL \$26.50



Mary Rose Sauce, Organic Greens, Tomato Biscotti

MAIN COURSE

ANGUS SIRLOIN STEAK \$53



8 oz Strip Loin, Potato of the Day, Honey Glazed Carrots, Red Wine Reduction ADD - Grilled Shrimp \$6

SHRIMP SCAMPI \$42.50

White Wine Butter, Fresh Herbs, Fresh Vegetables, Rice Pilaf

GRILLED DEEP SEA FISH FILLET \$35.75



Spiced Basmati Rice and Sautéed Vegetables

CHICKEN A LA GENOVESE \$33.50

Pesto Flavored Tender Cuts, Roasted Low and Slow, Fettuccine Pasta

--- Please inquire about our daily vegan, vegetarian and gluten free specials ---



Vegetarian Vegan Gluten Free







MAGHERITA \$17.25 Tomato Herb Sauce, Shredded Mozzarella

PEPPERONI \$22 Magherita, Sliced Pepperoni, Fresh Basil

> **HAWAIIAN \$22** Magherita, Ham, Pineapple

MEAT FEAST \$26.50 Magherita, Pepperoni, Chicken, Bacon, Ham

VEGETARIAN SPECIAL \$22 Magherita, Grilled Vegetables, Pesto

MEAT TOPPINGS

Ham, Pepperoni, Bacon, Sausage, Grilled Chicken - \$4.25 EACH

VEGETABLE TOPPINGS

Onions, Bell Peppers, Jalapeño, Mushroom, Black Olives, Pineapple, Roasted corn - \$3 EACH --- all pizzas are available in gluten free excluding pepperoni ---

DESSERT

MOLTEN LAVA CAKE \$14 Strawberry Coulis, Vanilla Ice-cream

CHEESECAKE OF THE DAY \$14 **Tropical Fruit Compote**

TROPICAL FRUIT SALAD \$12.75 🧭 🖎









ICE CREAM \$7 💋 🚱 SORBET \$7 🧭 😂









