



March Offerings

soup & starter

POTATO SOUP

chophouse style, bacon, chive, mustard seed,
sour cream 3⁹⁵ | 6⁵⁰

CAKES

house-made salmon cakes, heritage greens,
pickled onions, chive crème 11⁹⁵

entrées

SPADA

grilled 7oz swordfish loin, pine nut cous cous,
orange glaze 27⁹⁵



FARFALLE

bowtie pasta, lobster crème, roma tomatoes,
shellfish medley, tarragon 17⁹⁵

dolci

BROWNIE

warm brownie, candied pecans, vanilla ice cream,
whipped cream and cherry on top 5⁹⁵

 **Ask your server about menu items that are cooked to order or served raw.** 
*Consuming raw or under cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness.*

Drink Features

SWEET BEE

wild honey vodka and lemonade served on the rocks with a lemon wedge 8

ORANGE MANHATTAN

bourbon, sweet vermouth and bitters served on the rocks with a cherry 8

SWEETEST KISS

marland rose' wine, moscato wine and paseo liquor served on the rocks in a wine glass with a splash of soda 8

DARK AND STORMY

gosling's dark rum and ginger beer 8

STRAWBERRY CUPCAKE

cupcake champagne and strawberry vodka served in a champagne flute 8

DIPLOMATICO RUM

served in a snifter for after dinner sipping 9

Wine Features

MATANZAS CREEK WINERY

SAUVIGNON BLANC

delicate floral aromas and lively flavors of passion fruit, honeydew melon and grapefruit, culminating in a crisp refreshing finish

13/glass 52/Bottle

