



Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

APRIL DINNER FEATURES

Spring Salad

*Romaine Hearts, Arugula, Strawberries, Honey Goat Cheese, Walnuts,
White Balsamic Vinaigrette, Grilled Ciabatta*
\$9.95

Mixed Seafood

*Tuna, Swordfish, Shrimp, Clams and Crab Claws,
White Wine Cream Sauce, Puff Pastry with Red Salt Grissini*
\$56.95

Key Lime Cheesecake

Fresh Raspberries, Dehydrated Lime, Raspberry Sauce
\$15.95

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

20% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Select items can be prepared Gluten Friendly with minor modifications.

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