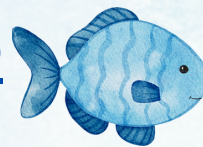


CHEF'S FIRST TABLE \$27.00



2 Course Dinner 3PM - 5PM

APPETIZERS

EDAMAME

Salted Soy Beans

TOMATO & BASIL

Red Vine Tomatoes · Fresh Basil · Sea Salt & Cracked Black Pepper · Truffle oil
Balsamic Glaze

CAESAR

Romaine · Croutons · Shaved Parmigiano · House -made caesar Dressing

MAIN COURSE

BRANZINO

5oz Filet Branzino · Herb Lemon Aioli · Roasted Potato · Zucchini & Carrots

GROUPER

6oz Grouper · Green Beans · Saffron Rice · Lemon Beurre Blanc

CRUNCHY TUNA ROLL

Tuna · Avocado · Tempura Flakes · Spicy Mayo · Sesame Seeds

MEDITERRANEAN CHICKEN

Pan Seared Marinated Chicken Breast · Diced Cucumber · Tomatoes · Black Olives
Rosemary Roasted Potatoes · Zucchini & Carrots

Elevate Your Entree

GRILLED SHRIMP | \$4 each

STRING BEANS | \$10

FETA CHEESE | \$4

NO SUBSTITUTIONS · ADDITIONS ONLY