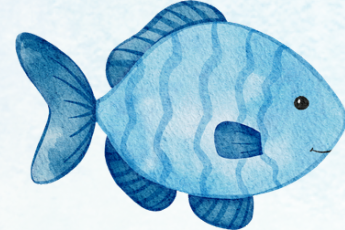


EARLY DINING 3 - 6PM



-  2 Course - \$29.95
 2 Course - 1 Wine - \$39.95
 3 Course - \$49.95

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

GROUPE

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

MEDITERRANEAN CHICKEN

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

DESSERT

CHOCOLATE MOUSSE CAKE

Semi Sweet Chocolate Mousse Layered Cake
Brandy · Cashew Crunch

NO SUBSTITUTIONS PLEASE

Elevate Your Entree

GRILLED SHRIMP | \$4 each

STRING BEANS | \$10

TRUFFLE FRIES | \$15

FETA CHEESE | \$4

WHITE WINE

Prosecco

Sauvignon Blanc

Chardonnay

Pinot Grigio

Rose

Choose One
6 Oz Pour

RED WINE

Pinot Noir

Cabernet Sauvignon

Chianti

Sangiovese