

\$15 EARLY BIRD DINNERS AVAILABLE MONDAY-FRIDAY 4PM-6PM

PEAR AND BRIE PORK CHOP

8 OZ CENTER CUT PORK CHOP, OPEN GRILLED AND TOPPED WITH SLICED PEARS AND MELTED BRIE CHEESE, BABY KALE AND WALNUT RISOTTO.
FINISHED WITH BALSAMIC REDUCTION

CIOPPINO

SEAFOOD STEW FILLED WITH CLAMS, MUSSELS,
BABY SHRIMP AND WHITE FISH.
SERVED WITH GRILLED HERB FOCACCIA BREAD

CHICKEN FAJITA BOWL

FRIED TORTILLA BOWL FILLED WITH
GRILLED MARINATED CHICKEN BREAST,
SAUTEED BELL PEPPERS, ONIONS,
BLACK BEAN WHITE RICE,
HOUSEMADE SALSA AND CHIPOTLE AIOLI

GREEK FETTUCCINE

IMPORTED FETTUCCINE PASTA TOSSED IN A GARLIC AND OLIVE OIL SAUCE WITH CAPERS, ARTICHOKE HEARTS, BASIL, OREGANO, TOMATOES, RED ONION, KALAMATA OLIVES AND TOPPED WITH FETA CHEESE

THE ABOVE SELECTIONS ARE SERVED WITH BREAD,
BUTTER AND YOUR CHOICE OF ONE SIDE DISH:
TOSSED SALAD, VEGETABLE DU JOUR, PASTA DU JOUR,
BAKED POTATO OR MASHED POTATOES