



## **Soups and Salads**

**3-4**

SOUP DU JOUR

GRILLED VEGETABLE SALAD WITH QUINOA (GF & V)

*house made goddess dressing*

SALAD CAPRESE WITH BASIL OIL (GF & VEG)

*Kalamata olives, Balsamic reduction*

## **Small Plates**

**5**

FALL RATATOUILLE AND GOAT CHEESE (VEG)

*on toasted crostini*

BACON WRAPPED DATES (GF)

*stuffed with Manchego cheese, red pepper coulis*

ZUCCHINI PANCAKES TOPPED WITH HOUSE CURED SALMON

*served with dilled Greek yogurt*

## **Entrees**

**10**

THAI COCONUT CURRY SHRIMP (GF)

*steamed jasmine rice, peanut curry sauce*

CHICKEN ALA PROVENÇALE

*black pepper fettuccini, broccolini*

CARIBBEAN LUMP CRAB CAKE (GF)

*Napa slaw, trio of sauces*

PAN ROASTED SCALLOPS WITH PANCETTA AND SWEET CORN (GF)

*over smoked gouda grits*

GRILLED FLAT IRON STEAK (GF)

*roasted fingerling potatoes, broccolini, chimichurri sauce*

PISTACHIO CRUSTED ALASKAN HALIBUT (GF)

*quinoa pilaf, summer tomato salad, lemon chive beurre blanc*

## **Desserts**

**3**

DAILY DESSERT TRAY OFFERED