

**Daily Specials**

**APPETIZERS**

**Mixed berry baked brie 15**

Brie and mixed berry chutney wrapped in flaky pastry and baked in our wood fired oven

**Parmesan Brussel Sprouts 8** Fried Parmesan Crusted Brussel Sprouts

**Mussels Castafiores**

Sauteed in white wine with a creamy tomato sauce, fresh basil, and garlic **15**

 with a side or our house made crostinis

 **Main Course**

**Chicken & Artichoke**

Grilled chicken and Artichoke sauteed in a garlic cream sauce. Served with rice and veggies  **17**

**Lasagna Al Forno 16**  Beef Bolagnese, Ricotta cheese, basil, fresh vegetables & marinara. Served with house salad

**Lemon Salmon Fettuccine 24**  Fresh Salmon with a creamy lemon sauce served over fettuccine

**Fettuccine Diablo 24** Fettuccini, Grilled Shrimp, white wine and homemade marinara sauce, crushed red peppers, & garlic. Served with garlic bread

**Lebanese Salmon 24** Served with a spiced Yogurt sauce, roasted beets, arugula, and veggies

**Pineapple Pork Loin 17** An 8oz Pork Loin topped with our house made pineapple habanero sauce served with our veggie of the day

**Balsamic & Bleu Cheese Steak 24** Three 2oz petite house cut tenders and finished with a mushroom onion garlic balsamic sauce Served with starch & veggie

**Mahi Mahi a la Meuniere 24** 6 ounces of Mahi seared with potato wedges and olives, salt & pepper, lemon juice, with white wine and finished with Butter sauce

**Chicken Picatta 19**

Sauteed Chicken with capers garlic and mushrooms with a white wine sauce. Served with pasta & veggies.

**Caprese Burger**

Fresh Angus beef topped with goat cheese, arugula, prosciutto & house made mayo served with fries **13**

\*CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS\*