

SPRING IS
IN THE AIR



APRIL

NOW SERVING
LUNCH/BRUNCH

FRIDAY / SATURDAY / SUNDAY 10A-3P



(April 3rd-9th)

SEAFOOD FRA DIAVOLO

Gulf Prawns, East Coast Scallops and Manila Clams sauteed with Fennel Sausage, in a slightly spicy Diavolo Tomato Basil Sauce over fresh Fettuccine

(April 10th-16th)

FRESH ALASKAN HALIBUT

Tamari brushed Fresh Halibut filet grilled and topped with a sweet and spicy Rhubarb Sauce composed of thinly sliced fresh rhubarb, ginger, garlic, green onion, red bell pepper, pasilla chile, sweet chili sauce, rice vinegar, fresh lime juice and a touch of honey—delicious! Sprinkled with Sesame Seeds. Served over Jasmine Rice

(April 17th-23rd)

SHRIMP AND ITALIAN GRITS

The Italian version of grits is Polenta! A lovely mélange of assorted Wild Mushrooms and XO seasoned Green Beans sauteed with Asian White Prawns served over a house made Parmesan Polenta Cake with fresh Pesto, topped with grated Parmesan

(April 24th-30th)

GRILLED FILET MIGNON SALAD

Tender seasoned and grilled Filet Mignon served over Mixed Greens with peppery Arugula, Grape Tomato, Gorgonzola, crispy Cucumber, hard cooked Egg and fresh Avocado, drizzled with house made Grainy Mustard Balsamic Vinaigrette