

DINNER SPECIALS FOR WEDNESDAY

Organic Scottish Salmon Grilled with Two Sides Basil pesto, extra virgin olive oil	\$20.95
Grilled Tuna with Two Sides Salad of Belgium endive apple and mint	\$20.95
Pan Seared Cod with Two Sides Lemon, capers, extra virgin olive oil	\$20.95
Shrimp Cooked in Coconut Milk, Lemon Grass and Basil	\$18.95
Escargot Baked in Mushroom Caps	\$9.50
Grilled Angus Ribeye Steak with Two Sides Roasted garlic and rosemary	\$22.95
Grilled Boneless Pork Chops with Two Sides Turmeric and thyme	\$18.95
Herb Roasted Lamb Chops with Two Sides	\$23.95
The Special Burger with One Side Sautéed mushrooms and bacon-scallion dijonnaise	\$10.50
Comfort Veggie Burger with One Side Avocado, romaine and tomato	\$9.50
Open Faced Grilled Vegetable Sandwich on Black Bread Assorted grilled vegetables, mesculin, fresh basil and champagne vinaigrette	\$9.50
Sesame Tofu with Two Sides	\$10.95
Vegetable Rice Noodle and Miso Soup	\$9.50
SOUPS: Chicken Basmati Rice and Cilantro / Vegetable	sm. \$4.50 / lrg. \$8.25

SALADS/SIDES: Small \$5.25 / Large \$9.25

Romaine, Oranges, Blue Cheese, Pecan, Orange Hazelnut Vinaigrette
 Sesame Sautéed Kale with Shiitake Mushrooms
 Mesculin with Roasted Beets, Carrots, Red Onion, Roasted Garlic Leek Vinaigrette
 Greek Salad
 Raw Escarole with Edamame, Mint, Peccorino, Basil, Lemon, Extra Virgin Olive Oil
 Organic Curried Chick Pea Salad
 Mushroom Risotto with Truffle Salt
 Corn on the Cob
 Grilled Zucchini with Pomodoro and Goat Cheese

DESSERTS: Brownies (GF) / Apple Crisp / Carrot Cake / Chocolate Cake (GF)

Gelatos: Chocolate / Strawberry / Mint Chocolate Chip

* Gluten-free pasta available allow additional time.