

# Melodramatic May

Chilled Sweet Pea and Coconut Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Loaded Potato Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Tomatillo Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

**Flat Bread    12<sup>00</sup>**

A Wonderfully Thin Crust Brushed with Roasted Garlic Infused Extra Virgin Olive Oil, Slathered with Ricotta Cheese Strewn with Sliced Prosciutto, Mango, and Red Onion, Baked until Hot and Yummy, then Sprinkled with Chopped Fresh Basil

**Bobotie    8<sup>00</sup>**

Our Version of a South African Staple Ground Turkey, Nuts, Fruit and a Variety of Spices, Covered with Custard, Gently Baked, then Graced by a delightful Peach Chutney

**Seafood Sausage    8<sup>00</sup>**

Grilled Slices of Rhythm Made Smoked Seafood Sausage Set Atop Braised Fennel and Splashed with a Lemony Tarragon Butter Sauce

**Baked Brie    10<sup>00</sup>**

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

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**Barbecue Pork Shank<sup>1</sup>    22<sup>50</sup>**

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender

**Veal Milanese    20<sup>00</sup>**

Scaloppini of Veal with a Romano Cheese and Herb Breading, Lightly sautéed, Topped with Arugula and Grape Tomatoes Tossed in a Lemony Vinaigrette

**Stuffed Chicken<sup>1</sup>    19<sup>00</sup>**

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios, Splashed with a Coconut Curry Orange Sauce

## Tonight's Fresh Fish<sup>2</sup>

Trout    20<sup>50</sup>    Swordfish    21<sup>50</sup>

Hogfish    29<sup>00</sup>    Atlantic Salmon    21<sup>00</sup>