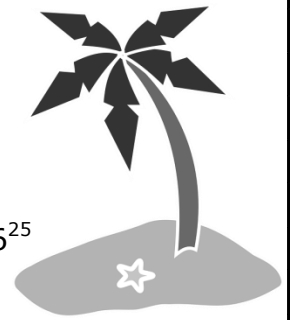




Jarring June



Watermelon Gazpacho Cup 4²⁵ Bowl 6²⁵

Tomatillo Pork Soup Cup 4²⁵ Bowl 6²⁵

Thai Coconut and Shiitake Soup Cup 4²⁵ Bowl 6²⁵

Flat Bread 11⁰⁰

A Wonderfully Thin Crust Brushed with Garlic Infused Extra Virgin Olive Oil, Strewn with Thin Slices of Prosciutto, Grilled Asparagus, and Asiago Cheese, then Baked until Hot and Yummy

Pâté 10⁰⁰

Fiocchi 8⁰⁰

A Delightful Country Style Pâté of Duck, Dried Cranberries, Dried Apricots and Pistachios Accompanied by Croustades, Cornichons, Spicy Brown Mustard and Swedish Lingonberries

Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, and Sprinkled with Chopped Fresh Basil

Pimento Cheese 7⁵⁰

Baked Brie 10⁰⁰

A Yummy Blend of Extra Sharp Cheddar Cheese, Cream Cheese, Roasted Red Peppers and Various Seasonings, Accompanied by Club Crackers, and Carrot and Celery Sticks

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

Italian Stuffed Chicken¹ 20⁰⁰

Thinly Pounded Chicken Breast Wrapped Around Slices of Pepperoni, Ricotta, Mozzarella, Parmesan, and Romano Cheeses Presented with Balsamic Tomato Sauce

Barbecue Pork Shank¹ 22⁵⁰

Lamb Shank¹ 21⁰⁰

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

Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce

Tonight's Fresh Fish²

Cashew Mahi-mahi¹ 23⁰⁰

Fillet of Fresh Mahi-mahi Encased in Chopped Cashews, Pan Seared and Oven Roasted, Accompanied by a Scintillating Guava Coconut Sauce

Trout 20⁵⁰ Swordfish 21⁰⁰

Scottish Salmon 21⁰⁰