

# Dinner Specials

5-13 to 5-26-22

## — ■ SOUP ■ —

**CRAB BISQUE \$8/10**

## — ■ APPETIZERS ■ —

**THAI SPRING ROLL \$12**

*pork, shrimp, Asian slaw, trio of sauces*

**PORTUGUESE STEAMED CLAMS \$19**

*chorizo, roasted Roma tomatoes, shallots, olive oil, white wine, parsley, grilled bread*

## — ■ SALAD ■ —

**STRAWBERRY FIELDS FOREVER \$15**

*mixed greens, strawberries, toasted pecans, red onion, crumbled goat cheese, cranberries, roasted red beets, white balsamic vinaigrette*

+ add chicken \$5, tuna \$6, salmon \$8, shrimp \$10, steak ~ MP +

## — ■ PASTA ■ —

**SHRIMP & SCALLOPS LINGUINE POMODORO \$29**

*Roma tomatoes, white wine, garlic, fresh basil, Pecorino Romano, garlic toast*

## — ■ ENTRÉES ■ —

**PARMESAN-CRUSTED COD \$27**

*roasted red pepper cream sauce, wild rice, roasted baby carrots*

**CHICKEN & SHRIMP MAXIMO \$25**

*roasted red peppers, sherry sauce, garlic, tomatoes, mushrooms, fontina, pappardelle, asparagus*

**PAELLA VALENCIANA \$24**

*shrimp, clams, chicken, chorizo, peppers, onion, green peas, saffron rice*

+ add octopus \$9 +

**14 OZ PRIME N.Y. STRIP STEAK \$32**

*bleu crumble butter, crispy onions, roasted Spanish potatoes, asparagus*

## — ■ DESSERTS ■ —

**KEY LIME PIE \$8**

*graham cracker crust, freshly-squeezed West Indian limes, whipped cream*

**CRÈME BRÛLÉE \$8**

*Tahitian vanilla bean custard, crisp caramelized sugar layer*

**APPLE-CRANBERRY CRUMB PIE \$8**

*apples, cranberries, flaky crust, cinnamon crumble topping*

+ à la Mode \$10 +

**CHOCOLATE DECADENCE \$8**

*flourless chocolate cake, mascarpone whipped cream, crème anglaise*

**CHOCOLATE CHIP SKILLET COOKIE \$8**

*skillet-baked chocolate chip cookie, Tanner's vanilla ice cream, drizzled Nutella*