

Dinner Specials

9-3 to 9-18-21

— ■ APPETIZERS ■ —

SHRIMP COCKTAIL \$16

59 cocktail sauce

GRILLED OCTOPUS \$18

arugula, tomato, polenta crisps, saffron aioli, oregano, lemon, olive oil

— ■ SALAD ■ —

STRAWBERRY FIELDS FOREVER \$13

arugula, strawberries, toasted pecans, red onion, crumbled goat cheese, cranberries, roasted red beets, white balsamic vinaigrette

— ■ PASTA ■ —

SHRIMP & SCALLOP LINGUINE \$29

garlic, butter, white wine, grape tomatoes, Pecorino Romano, garlic toast

— ■ ENTRÉES ■ —

GRILLED REDFISH \$28

roasted red pepper cream sauce, wild rice, asparagus

CHICKEN & SHRIMP MAXIMO \$27

roasted red peppers, garlic, tomatoes, mushrooms, fontina, sherry sauce, saffron-green pea risotto, asparagus

14 OZ PRIME N.Y. STRIP STEAK \$31

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

— ■ DESSERTS ■ —

KEY LIME PIE \$7

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

PINEAPPLE UPSIDE-DOWN CAKE \$7

buttery pound cake, thick brown sugar glaze, mascarpone whipped cream

STRAWBERRY SHORTCAKE \$8

biscuit cake, fresh strawberries, maple syrup, mascarpone whipped cream

CREME BRÛLÉE \$7

Tahitian vanilla bean custard, crisp caramelized sugar layer

CHOCOLATE CHIP SKILLET COOKIE \$7

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