

# SPECIALS

## appetizers

- Chipotle Mussels** - Steamed mussels served in a slightly spicy red chipotle sauce, with a side of garlic bread. 15.95
- Chipotle Lime Wings** - Chicken wings tossed in a sticky chipotle lime sauce 18.95
- Wood Roasted Calamari** - Fresh calamari roasted in our wood fired oven, served over spinach. 16.95

## lunch & dinner

- Shrimp Arugula Beet Salad** - Arugula tossed in a citrus vinaigrette dressing, roasted pecans, feta cheese and beets topped with sautéed shrimp. 19.95
- Red Eye Burger** - Our house ground burger patty rubbed with coffee and flame grilled to your liking! Topped with pepper jack cheese, bacon, arugula, tomato, onions and a cola BBQ sauce. Served on a pretzel bun with french fries and mac salad. 14.95
- Goat Cheese Turkey Burger** - Turkey burger with goat cheese, arugula, tomato, and onions served on a ciabatta roll with spicy chipotle sauce and french fries. 14.95
- Fried Mahi Mahi Tacos** - Three tacos filled with fried mahi mahi, pineapple salsa, and our house made spicy boom boom sauce. Served with a side of cilantro lime rice and refried black beans. 18.95
- Spicy Chicken Pasta** - Honey glazed chicken, asparagus, bell peppers and peas tossed in a spicy chipotle parmesan cream sauce. 16.95
- Porcini Crusted Sole** - Porcini flour dusted Sole that's pan seared in a lemon butter sauce. Served with a side of cilantro rice and mixed vegetables. 21.95
- Lasagna** - Traditional layered lasagna served with a side of garlic bread 16.95
- Horseradish Strip Steak** - 14 oz NY strip with a bleu cheese and horseradish crust served with mashed potatoes and asparagus with a rich brown mushroom sauce 29.95
- Chicken Marsala** - Tender chicken breast topped with a house made mushroom marsala sauce. Served with mixed vegetables and mashed potatoes 17.95