



SUMMER FEATURES

TUNA SASHIMI STACK

SASHIMI TUNA, AVOCADO AND CUCUMBER, WITH A GINGER SOY MARINADE, MICROGREEN SPROUTS AND WASABI AIOLI. 9.95

GUACAMOLE AND CHIPS

FRESH AVOCADO MIXED WITH LIME, CILANTRO, JALAPEÑO AND ONION. SERVED WITH CHIPS AND SALSA. 6.25

TORTILLA CRUSTED CRAB CAKES

TWO CRAB CAKES SEASONED WITH SOUTHWEST SPICES, ROLLED IN COARSE CORN MEAL AND SEARED. SERVED WITH ANCHO CHILE SAUCE OVER A BED OF BRONZED CORN. 9.95

LEMON ROSEMARY ROTISSERIE CHICKEN

OUR SIGNATURE ROTISSERIE CHICKEN GLAZED WITH FRESH ROSEMARY LEMON VINAIGRETTE. SERVED WITH A CHOICE OF TWO SIDES. 14.95

CASABLANCA CHICKEN

MEDITERRANEAN MARINATED CHICKEN BREAST SEARED AND SERVED WITH OUR GARLIC HUMMUS, FETA CHEESE, SUN-DRIED TOMATOES AND OLIVE OIL. 13.95

FILET MIGNON MEDALLIONS WITH BOURBON BUTTER

TWIN FILETS SEASONED AND SEARED, ON A BED OF CARAMELIZED ONIONS AND MUSHROOMS AND TOPPED WITH A MAKER'S MARK BOURBON BUTTER. CHOICE OF TWO SIDES. 26.95

SUMMER DRINKS

SPA MARTINI

GREY GOOSE LA POIRE VODKA, CUCUMBER AND FRESH CITRUS JUICES, SHAKEN. 7.95

CITRUS SPRAY MARTINI

FINLANDIA GRAPEFRUIT VODKA SHAKEN WITH FRESH LEMON AND LIME JUICES AND A HINT OF BASIL. 6.95

JOHN DALY (ALCOHOLIC ARNOLD PALMER)

FRESHLY SQUEEZED LEMONADE MIXED WITH FIREFLY SWEET TEA VODKA. 5.95

PEACH COSMOPOLITAN

FINLANDIA VODKA WITH PEACH LIQUOR, FRESH LIME JUICE AND CRANBERRY JUICE. 5.95