

**Dinner: Monday, April 19<sup>th</sup>**

**Thursday, April 22<sup>nd</sup> & Friday, April**

**23<sup>rd</sup>**

**Appetizers**

**Shrimp Ceviche**

Served with tortilla chips. \$10.95

**Roasted Pepper Hummus**

Served with a warm flatbread, carrots, celery and cucumber sticks. \$9.95

**Peel & Eat Shrimp**

Served with lemons and cocktail sauce. ½ Pound \$11.95 & 1 Pound \$18.95

**Salads**

**Bruschetta Arugula**

Arugula topped with cherry tomato, onion, croutons, parmesan cheese, fresh basil, garlic oil and balsamic reduction drizzle. \$12.95

**Caesar Salad**

Romaine lettuce tossed with parmesan cheese, crouton, boiled egg and house Caesar dressing. \$12.95

**Greek Salad**

Romaine lettuce tossed with feta cheese, kalamata olives, cucumbers, tomato, onion, red pepper and oregano vinaigrette. \$12.95

**Add Chicken: \$3; Seared Ahi Tuna: \$5; Grilled Salmon: \$6; 6 Jumbo Grilled Shrimp: \$6; Seared Scallops \$8**

**Entrees**

**Braveheart Prime Angus Filet Au Poivre**

6-ounce \$24.95 or 8-ounce \$28.95

Peppercorn crusted filet mignon, pan roasted to medium rare, served with veg du jour and a brandy demi glazed reduction and choice of side.

**Blackened Salmon Taco**

Toasted white corn tortillas, Atlantic salmon seasoned with Cajun seasoning and blackened topped with roasted corn and black bean salsa, cilantro chipotle crema and Spanish rice. \$23.95 (3 Tacos to an order)

**Surf & Turf Kabobs**

4 Jumbo Shrimp and Prime Angus Sirloin seasoned and grilled served with veg du jour, chimichurri sauce and choice of side. \$22.95

**Grilled Pork Chop**

Bone in pork chop seasoned and grilled served with a bourbon apple chutney, veg du jour and choice of side. \$24.95

**Moroccan Lentil & Chickpea Stew**

Lentils and chickpeas stewed in a tomato, vegetable broth with Moroccan spices, herbs, carrots, tomato and onion served with a toasted flatbread. \$16.95

**Sides**

**Fries, Sweet Potato Fries, Garlic Parmesan & Chive Red Potato Mashed, Baked Potato, Loaded Baked Potato, Herb Roasted Red Potato, Wild Rice Pilaf, Quinoa Barley Pilaf, Spanish Rice and Potato Latkes w/homemade apple sauce.**