



*Restaurant week \$ 29.95 3-course dinner*

*First glass of wine or beer included*

## **STARTERS**

### **HUMMUS**

Homemade and served w cucumbers, carrots & topped w herbed olives & served w grilled pita

### **ZUCCHINI FRIES**

Breaded, flash fried, served w chipotle aioli

### **CAULIFLOWER WINGS**

Flash-fried, coated with sweetness & spice, black & blue dipping sauce

### **TUNA BITES**

Served rare with a side of our cajun dipping sauce

### **BRUSSELS MUSSELS**

Belgian beer-base, chorizo to keep things spicy, fresh tarragon & thyme brings it all together.

## **SANDWICHES & FRIES**

### **HOUSE BURGER**

Butter lettuce, heirloom tomato, cheddar, caramelized onions, guacamole, chipotle aioli

### **BLACK & BLUE BURGER**

Blue cheese, bacon, sweet onion marmalade, sautéed wild mushrooms, shredded butter lettuce, tomato slice, onion rings(yes, ON the burger)

### **VEGGIE BURGER**

Lettuce, tomato, sauteed mushrooms & onions, guacamole, chipotle mayo.  
\*vegan cheese available upon request.

### **PULLED PORK SANDWICH**

Slow cooked pulled pork, bbq sauce & melted cheddar on a toasted baguette

### **CAPRESE**

FRESH mozzarella, mixed greens, pistachio pesto and garden tomato on a lightly toasted baguette

### **Vegan Lasagna**

Zucchini, sunflower seeds, tomato, onion, garlic & a lot of love

## **DESSERT !!**

Dark chocolate orange cake

Elvis cake (banana cake, peanut butter icing and chocolate filling)

Coconut key lime pie



