

**OPTIONS MENU OPTIONS TUES., APRIL 23<sup>RD</sup> THRU SUN. MAY 5<sup>TH</sup>, 2024**

**APPETIZER: CRANBERRY/SAGE CRAB CAKES** **\$18.95**  
Cranberry Sage Crab cakes served with an Aioli sauce.

**COFFEE DUSTED FILET** **Special #33** **\$64.95**  
Filet lightly dusted with coffee grounds and topped with a Bailey's Irish cream sauce; finished with portabella mushrooms.

Wine: Cabernet

**PAN SEARED SALMON WITH BLUEBERRY SAUCE** **Special #12** **\$36.95**  
Salmon served with honey goat cheese and blueberry sauce.

Wine: Chardonnay

**CHICKEN CAPRESE** **Special #8** **\$32.95**  
Seared chicken seasoned and served over roasted tomatoes, mozzarella cheese, and basil; topped with a basil balsamic glaze.

Wine: Sauvignon Blanc

**PESTO GRILLED SHRIMP PASTA** **Special #6** **\$29.95**  
Angel hair pasta served with pesto sauce and grilled shrimp on top.

Wine: Sauvignon Blanc

**DESSERTS: HOUSE MADE TIRAMISU**  
**BAILEY'S IRISH CREAM CHEESECAKE**  
**CHOCOLATE BROWNIE CHEESECAKE**  
**CARROT CAKE**  
**HOUSE MADE CANOLLI**  
**PEANUT BUTTER EXPLOSION CAKE?**