



## May Celebrations



### Featured Appetizer

Native Shrimp Spring Salad with Backyard Beauty Tomatoes \$9

North Atlantic Cold water shrimp from Maine blended with olive oil, spicy mustard, celery and spices. Served over slices of Maine's Best Beauty tomatoes and slices of sour dough toast. Great to share!



### Featured Entrée

Pan Roasted Flat Iron Steak with Shallot Chianti Butter \$20

Tender Seasoned flat iron steak pan seared and brick oven roasted to your level of doneness sliced and served over grilled spring asparagus and sautéed fresh mushrooms. Topped with a house made Chianti shallot butter



### Featured Wine

Super Tuscan, "Opula" by DaVinci Bottle \$32 Glass \$9

William Hill Chardonnay, Central Coast Bottle \$26 Glass \$7

Great hearty wines that pair nicely with our features



### Featured Dessert

Fresh Berries, Pound Cake and Whipped Cream \$7

A sweet taste of spring. Plump sweet berries accented with a slice of tender pound cake and topped with house made whipped cream.

**Before placing your order, please inform your server if a guest in your party has a food allergy.**