

# Dinner Specials

Saturday, August 12, 2017

## Soup du Jour

Chipotle, Tomato & Red Pepper Bisque  
scallion, lime sour cream

## Appetizers

- Watermelon & Heirloom Tomato Salad** 10  
baby red romaine, cucumber, red onion,  
feta, mint, honey - lemon vinaigrette  
(Founders Green Zebra Gose)
- Parmesan Dusted Zucchini "Fries"** 10  
spicy tomato dipping sauce  
(Green Flash GFB Blonde)

## Entrees

- Pan Roasted Swordfish** 26  
fennel, arugula & orange salad, lemon -  
tomato beurre blanc, red amaranth  
(Saison Dupont)
- Grilled Prime Pork Chop (12 oz)** 25  
whiskey BBQ demi glace, asparagus,  
roasted organic potato medley  
(Angry Erik Two Shoe Copper Ale)
- Heirloom Tomato & Spinach Cavatappi** 20  
garlic, shallot, button mushroom, matchstick  
carrot, sweet corn, basil, Asiago  
(Stillwater Yacht)
- Grilled Caribbean Jerk Chicken Tacos** 16  
fresh pineapple salsa, cilantro lime aioli,  
avocado, shredded lettuce, beans and rice  
(Pipeworks Glaucus)

## Featured Cocktail

- Hopped-tini** 10  
Hophead hopped vodka, Atsby's  
Amberthorn vermouth, lemon twist