

Maniacal May

Black Bean Soup Cup 4²⁵ Bowl 6²⁵

Tomatillo Soup Cup 4²⁵ Bowl 6²⁵

Flat Bread 12⁰⁰

A Wonderfully Thin Crust Spread with Marinara Sauce, Scattered with Slices of, House Made Smoked Seafood Sausage, Red Onion, and Grated Provolone Cheese, Baked until Hot and Yummy, then Sprinkled with Chopped Fresh Basil

Bobotie 8⁰⁰

Our Version of a South African Staple Ground Turkey, Nuts, Fruit and a Variety of Spices, Covered with Custard, Gently Baked, then Graced by a delightful Peach Chutney

Fiocchi 8⁰⁰

Delectable Pear and Cheese Filled Pasta Purses Splashed with Orange Infused Cinnamon Brown Butter, and Sprinkled with Chopped Fresh Basil

Baked Brie 10⁰⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

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Stuffed Chicken<sup>1</sup>    19<sup>00</sup>

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios, Splashed with a Coconut Curry Orange Sauce

Barbecue Pork Shank<sup>1</sup>    22<sup>50</sup>

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender

Lamb Shank<sup>1</sup>    21<sup>00</sup>

Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce

## Tonight's Fresh Fish<sup>2</sup>

Trout    20<sup>50</sup>    Swordfish    21<sup>00</sup>

Hogfish    29<sup>00</sup>    Kingklip    20<sup>50</sup>    Scottish Salmon    21<sup>00</sup>