

Splendid September



Lentil and Kale Soup Cup 4²⁵ Bowl 6²⁵

Chicken Corn Chowder Cup 4²⁵ Bowl 6²⁵

Italian Sausage and Escarole Soup Cup 4²⁵ Bowl 6²⁵

African Pineapple Peanut Stew 6⁰⁰

African Inspired Stew of Pineapple, Peanut, and Kale, Served with Couscous

Flat Bread 11⁵⁰

A Wonderfully Thin Crust Brushed with Extra Virgin Olive Oil then Arranged with Slices of Gyro Meat, and Crumbled Feta Cheese, Baked until Hot and Yummy then Topped with a Salad of Marinated of Tomato, Red Onion, Cucumber, Black Olives and Chopped Fresh Oregano

Southwest Veal 9⁰⁰

Corn Chip Crusted Scaloppini of Veal scattered with a sauté of Diced Onions, Roasted Red Pepper, Black Beans, Nopalitos, and Corn Finished with a Scizzle of Ancho Chili Lime Sour Cream

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

Fiocchi 8⁰⁰

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

Lamb Shank¹ 21⁰⁰

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

Stuffed Chicken¹ 20⁰⁰

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

Barbecue Pork Shank¹ 22⁵⁰

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

Tonight's Fresh Fish²

Hogfish 30⁰⁰

Swordfish 19⁰⁰

Halibut 30⁰⁰

Kingklip 19⁵⁰

Salmon 19⁰⁰