

# Snazzy September

Potato and Ham Soup Cup 4<sup>50</sup> Bowl 6<sup>50</sup>

Butternut Squash Soup Cup 4<sup>50</sup> Bowl 6<sup>50</sup>

**Pâté 12<sup>00</sup>**

A Delightful Country Style Pâté of Duck, Dried Cranberries, and Pistachios  
Accompanied by Croustades, Cornichons, Spicy Brown Mustard and Swedish Lingonberries

**Pierogies 7<sup>00</sup>**

Hand Made, Polish Pasta Pockets, Filled with Potato and Cheddar Cheese, Lightly Fried, Laid atop Caramelized Onions and Served with Sour Cream

**Tuna Tartar<sup>1\*2</sup> 14<sup>75</sup>**

Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing  
Served with Crispy Smoke Salt Flat Bread

**Baked Brie 10<sup>50</sup>**

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



## Linguini Bolognese

Entrée 16<sup>00</sup> Tapas-tizer 8<sup>00</sup>

Ground Beef and Veal, and Diced Prosciutto in a Tasty Tomato Sauce  
Poured Over Imported De Cecco Linguini

**Barbecue Pork Shank<sup>1</sup> 24<sup>50</sup>**

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

**Stuffed Chicken<sup>1</sup> 23<sup>00</sup>**

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

**Pork Rib Eye<sup>1</sup> 19<sup>00</sup>**

A 10 Ounce Pork Ribeye Massaged with a Garam Masala and Brown Sugar Rub, Pan Seared, Accompanied by Our Dark Sweet Cherry Chutney

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

**Cashew Mahi-mahi<sup>1</sup> 20<sup>00</sup>**

Fillet of Fresh Mahi-mahi Encased in Chopped Cashews,  
Pan Seared and Oven Roasted, Accompanied by a Coconut Lime Sauce

**Yellowtail Snapper 23<sup>00</sup>**

**Kingclip 21<sup>00</sup>**

**Mahi-mahi<sup>1</sup> 19<sup>00</sup>**

**Trout 21<sup>50</sup>**

**Salmon 21<sup>00</sup>**

