

DINNER

SPRING 2026

*Available at 5pm each day,
in addition to the All Day Menu*

Sesame Crusted Tuna \$34

Warm Quinoa-Edamame Salad, Soy Dressing, Peppers,
Red Onion, Miso-Glazed Baby Carrots,
Citrus-Sriracha Crema

Seared Scallops \$38

Roasted Red Pepper Risotto, Asparagus, Toasted Panko,
Shaved Parmesan, Lemon Gremolata

Baked Cheese Tortellini \$25

Smoked Ham, Peas, Asparagus,
Creamy Garlic Parmesan Sauce

Sofrito-Roasted Half Chicken \$27

Sofrito Marinated, Yuca Escabeche, Peppers, Onions,
Mixed Greens in Citrus Vinaigrette

12oz NY Strip Steak \$42

Baked Potato, Grilled Asparagus

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford