

# Dinner Specials Every Week

Another exciting change with our our new Chef is that we now have Dinner Specials every week. They create even more variety in the menu, allow us to enjoy seasonal items that have a relatively short season and help us introduce new dishes our Chef has created for the regular menu. They usually include a Chef's Market Soup, a Starter or Pasta and two Main Courses. They are also really delicious. Specials run from Tuesday through the following Monday. Below are this week's specials. We hope to see you this week to enjoy them.

## THIS WEEK'S DINNER SPECIALS

### MARKET SOUP

Cannellini Bean, Vegetable and Bacon

### STARTER - Fried Calamari

Lemon, Rosemary, Sea Salt

Two Dipping Sauces: Smoky San Marzano Tomato & Lemon Aioli



### MAIN COURSE - Pan Seared Scallops

Stone Ground Organic Anson Mills Polenta,  
Wood Oven Blistered Padrone Peppers, Arugula Salad



### MAIN COURSE - Cast Iron Seared Ribeye Steak Vegetable "Fettucini," Caramelized Onion Jus

