

## Soup of the Day

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### **CARRIBEAN JERK CHICKEN SOUP (GF)**

10

*Chicken thigh meat, jerk spices, sweet potato, and veggies*

## Appetizers

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### **GRILLED SPANISH OCTOPUS (GF)**

20

*Fresh grilled octopus finished with extra virgin olive oil and lemon over a white bean salad with micro greens*

### **MUSSELS FRA DIAVOLO (GF)**

18

*Organic PEI mussels in a spicy homemade marinara sauce with fresh basil, garlic, a touch of white wine and crushed red pepper flakes*

## Entrées

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### **ROASTED DUCK BREAST (GF)**

34

*Boneless pan roasted duck breast finished in a blackberry and merlot compote with a baked sweet potato and grilled asparagus*

- Garden salad

### **WAGYU BEEF BURGER**

24

*½ pound of Wagyu beef grilled and topped with blue cheese, caramelized onion jam, garlic mayo, and baby arugula on a poppy, onion brioche bun, served with french fries, homemade coleslaw, and pickle*

- Add on a garden or Caesar salad, 7

### **AHI TUNA SALAD**

28

*Blackened and seared rare ahi tuna sliced over a bed of mixed greens, scallions, and cilantro with cucumber, avocado, and crispy shallots in a ginger sesame vinaigrette*

## Sides for Two

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### **ASPARAGUS (V)**

10

*Baked with Parmesan cheese or classic flame grilled*

### **BREW CITY BEER BATTERED ONION RINGS (V)**

8

*With ranch for dipping*

- Upgrade your side, 3

**Make your Mother's Day Reservation Today!**  
**Large tables accepted & limited al fresco or**  
**heated patio dining available**