

A Taste of Freedom Dinner Menu

Salty Starts & Small Bites

The Seaside Shuffle

Crispy Calamari and Popcorn Shrimp with A Sweet and Spicy Chili Honey Dip

\$18

Beet Retreat

Roasted Beet Hummus on Toasted Ciabatta, With Feta, Candied Walnuts, And Olive Oil Drizzle

\$14

Shrimply Irresistible

Crevette Cake with Minced White Fish, Sweet Chili Dill Tartar, And Pickled Veggies

\$17

Truffle Shuffle

Crispy Fries Tossed in Truffle Oil with Garlic Lemon Dip

\$14

Smoked Salmon Serenade

Grapefruit-Infused Smoked Salmon Mousse with Pita, Cucumber, And Rice Crackers

\$15

Sunshine Salads

Grilled Cheese and Greens

Halloumi And Watermelon Salad with Cucumber, Feta, Mint and Arugula in a Pesco Vinaigrette

\$16

Caesar's Modern Makeover

Classic Caesar with Lemon and Garlic Bread

\$15

Mandarin Magic

Julienned Bok Choy, Snap Peas, Peppers, Mango, And Mandarin Oranges with A Thai Basil Sherry Dressing

\$17

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Hearty & Flavorful

Sweet & Smoky Serenade

Orange-Glazed Smoked Pork Chop with Roasted Sweet Potato Wedges, And A Medley of Apple, Radicchio, And Onion

\$34

Jerk Journey

Jerk Chicken with Rice and Peas, Fried Plantain, And Sauteed Cabbage and Carrots

\$36

Swordfish Salsa Fiesta

Swordfish With Mango, Pineapple, Peppers, Dragon Fruit, Herbs, Citrus and Roasted Blue Potatoes

\$34

Brisket Bliss

AAA Brisket Smoked with Crown Royal Barrel Wood, Served on Truffle Mashed Potatoes, Roasted Kohlrabi and Smoked Cranberry Merlot Glaze

\$37

Steakhouse Special

10Oz Thick-Cut Striploin with Potato Pave, Baby Carrots, And Blue Cheese Mushroom Sauce

\$40

Ribs Redefined

Tangerine Braised Pork Back Ribs with Lemon Pepper Fries

\$36

Eclectic Eats

Lentil Lush

Coconut Cream Spinach Sauce, Jumbo Portabella, And Orange Lentils

\$24

Curry Craze

Curry Chicken with Steamed Rice, Diced Potatoes, Carrots, And Fried Okra

\$26

Peachy Prosciutto Paradise

Grilled Peaches, Prosciutto, Gorgonzola Over Bucatini with Balsamic Glaze and Honey Drizzle

\$26

Beet The Ordinary

Roasted Beet and Goat Cheese Sauce, Orecchiette, Toasted Walnuts and Fresh Arugula

\$26

Penne A La Zing

Classic Penne Vodka with A Flavorful Kick

\$22

Please let your server know of any allergies or dietary restrictions.

Please note that NOT all substitutions will be accommodated but we will always try our best.