



# DINNER FEATURES

Beginning October 23, 2018, available after 5pm

## INSPIRATION

- CRISPY FRIED CALAMARI** 14  
Cilantro / Parmesan / Lemon / Sweet Thai Chili Sauce
- STEAMED PEI MUSSELS** 12  
Andouille Sausage / White Wine / Garlic / Marinara / Sour Dough Bread

## ENTRÉES

- CRISPY FRIED TROUT** 30  
Basmati Rice / Chef's Vegetables / Lemon Cayenne Mayonnaise
- Maison Louis Latour Grand Ardeche / Chardonnay / Rhone Valley, France* 10/38
- JERKED CHICKEN PASTA** 28  
Caramelized Onions / Peppers / Spinach / Jerk Chicken  
Alfredo Cream Sauce / Penne
- Terra Vega / Merlot / Valle Central / Chile* 13/50

## FEATURED COCKTAIL

- BEE STING** 13  
Milagro Silver / St. Germaine Elderflower / Lemonade / Smoked Salt

### Sorry No Substitutions

*"In Teaching Others, We Always end Up Teaching Ourselves"*

~James Beard