

Lunch - \$15

First Course

Caesar - Romaine, American Grana, focaccia croutons, classic dressing *GF, NF, V*

Baby Spinach - Baby spinach, blue cheese crumbles, toasted pecans, pear vinaigrette *GF, V*

Fried Calamari - Breaded and fried calamari steak strips, marinar

Tomato Basil Soup *GF, NF, V*

Second Course

Fusilli Shrimp Diablo - Sautéed shrimp, garlic, asparagus, spicy vodka cream *NF*

Roasted Pork Sandwich - Caramelized onions, mushrooms, and fonzarella cheese on toasted baguette, bordelaise *NF*

Organic Salmon Salad - Wood-fired salmon, mixed greens, goat cheese, cherry tomatoes, marinated artichokes, balsamic vinaigrette *GF, NF*

Chicken Cacciatore - Braised chicken, marinated peppers, caramelized onions, crushed tomato sauce over polenta *GF, NF*

Third Course

Trezo Chocolate Bars - A Trezo Mare staple. Milk chocolate mousse, crunchy peanut butter base, caramel sauce, peanuts

Butter Pecan Cheesecake - Graham cracker crust, butter pecan filling, whipped cream

Dinner - \$33

First Course

Caesar - Romaine, American Grana, focaccia croutons, classic dressing *GF, NF, V*

Baby Spinach - Baby spinach, blue cheese crumbles, toasted pecans, pear vinaigrette *GF, V*

Fried Calamari - Breaded and fried calamari steak strips, marinara

Tomato Basil Soup GF, NF, V

Appetizer Duo - Crab Cakes and Lobster Fritters with basil crème fraiche, arugula, and cherry tomatoes NF

Second Course

Braised Boneless Short Rib - Horseradish mashed potatoes, Brussels sprouts, caramelized onions, pancetta, horseradish gravy GF, NF

Smoked Tomato Fettuccini - Wood-fired chicken, bacon, spinach, smoked tomato cream NF

Wood-Fired Pork Porterhouse - 10oz Prime Porterhouse, horseradish mashed potatoes, wood-fired asparagus, horseradish gravy GF, NF

Wild Isle Organic Salmon - Roasted sweet potatoes, parsnips and Brussels sprouts, red pepper beurre blanc GF, NF

En Fuego - Variety of fish, shrimp, mussels, sausage, basmati rice, vegetables, lobster saffron broth GF, NF

Buttermilk Chicken - Roasted Airline chicken breast, mixed mushroom risotto, Brussels sprouts with pancetta, tarragon butter broth GF, NF

Third Course

Trezo Chocolate Bars - A Trezo Mare staple. Milk chocolate mousse, crunchy peanut butter base, caramel sauce, peanuts

Butter Pecan Cheesecake - Graham cracker crust, butter pecan filling, whipped cream

Tiramisu - Classic presentation, cocoa powder, whipped cream