Chef’s Daily Features
MENU FOR JUNE 23-26

WED

SOUP OF THE DAY
CREAM OF CARROT SOUP
cup $5 | bowl $7

TRIO SALAD
eggs, tuna, chicken, baby mixed greens, carrots, and cucumbers | $16

HAWAIIAN BBQ CHICKEN FLATBREAD
chicken breast, BBQ sauce, grilled pineapple, cheese, cilantro, and red onion | $16

WED (DINNER)

BBQ PORK RIBS
with baked potato and baked beans | $26

THU

SOUP OF THE DAY
CARIBBEAN POTATO SOUP
cup $5 | bowl $7

CHILLED CALAMARI SALAD
oregano, parsley, cilantro, cucumber, red onion, green onion, fresh jalapeno, lime juice cider vinegar, olive oil, and tomatoes | $18

ROPÁ VIEJA (national dish of Cuba)
served with white rice, black beans, and fried plantain | $26

JERK CHICKEN
coconut rice and peas with pineapple salsa | $26

FRI

SOUP OF THE DAY
NEW ENGLAND CLAM CHOWDER
cup $5 | bowl $7

FILET & WEDGE SALAD
fire-grilled beef tenderloin, iceberg lettuce, tomatoes, bacon, crispy onion rings, and blue cheese dressing | $18

CALIFORNIA CHICKEN CLUB WRAP
chicken, spinach flour tortilla, lettuce, tomato, bacon, avocado, mayonnaise, and mustard | $14

SAT

SOUP OF THE DAY
BLACK-EYED PEA SOUP
cup $5 | bowl $7

SOUTHWESTERN SALAD WITH AVOCADO DRESSING
romaine lettuce, peppers, cilantro, red onion, corn, scallions, tomato, and chicken breast | $16

WET BURRITO
flour tortilla, lettuce, cheese, rice, black beans, enchilada sauce, Pico de Gallo, sour cream, avocado, and carnitas pork | $16

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESSES. PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS. SOME RESTRICTIONS AND EXCLUSIONS MAY APPLY. SEE CLUB FOR DETAILS.