

**2024 SUMMER MENU** 

## COCKTAILS

SKINNY PINEAPPLE MARGARITA			14
Dulce Vida pineapple Jalapeno tequila, fresh lime juice, soda			
GREEK SPRITZ			14
Metaxa Greek Brandy, prosecco, orange bitters, peach nectar, simple syrup			
FEATURED WINES			
Mer Soleil, Santa Lucia Highlands, California	Chardonnay	11	45
Conundrum (Caymus Winery), Napa Valey, California	Red, Blend	11	56
Unshackled, California	Red, Blend	13	43
Belle Glos, Clark & Telephone, Central Coast, California	Pinot Noir		59
Penfolds, Bin 389, South Australia	Cabernet Sauvignon/Shiraz		75
SALAD			
WATERMELON CUCUMBER SALAD			15
Mixed greens, cucumbers, watermelon, feta cheese, mint vinaigrette and balsamic glaze			
APPETIZER			
SHRIMP COCKTAIL			17
Four jumbo shrimps served with a red beet mousse, cucumbers and avocado.			
ENTRÉE			
LAMB STEAK			45
With mashed potatoes, asparagus, caramelized onions, and wild mushroom sauce			
DESSERT			
GELATO FRUIT BASKET			10

Waffle basket filled with your choice of gelato (vanilla, chocolate and raspberry), topped with mixed berries