

JUNE CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE
EXCLUDING HOLIDAYS
NO ALTERATIONS OR SUBSTITUTIONS
MINIMUM ONE BEVERAGE PER PERSON IN HOUSE
ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

🍴 FRIED GREEN BEANS

SEASONED FLOUR DREDGED & QUICK FRIED GREEN STRING BEANS, TOPPED W/ CAJUN SPICED ONION STRAWS. SERVED W/ SMOKED LEMON & HERB WHITE BBQ SAUCE

JALAPENO CORN CHICKEN FLAUTAS

SW SPICED CHICKEN, CHEDDAR & JACK CHEESE, CORN & JALAPENO PEPPERS ROLLED IN CRISPY FLOUR TORTILLAS. SERVED W/ CHIPOTLE SOUR CREAM, PICKLED ONIONS & JALAPEÑOS

🍴 PASTA PRIMAVERA

SPRING VEGETABLES SAUTÉED W/ WHITE WINE BUTTER SAUCE, FRESH BASIL, CAVATAPPI PASTA, PARMESAN

9.95

CHORIZO & POBLANO ENCHILADAS

HOUSE MADE CHORIZO SAUSAGE, POBLANO PEPPER, CORN, ONION & JACK CHEESE ROLLED IN CORN TORTILLAS. TOPPED W/ POBLANO CREAM SAUCE, GREEN & PICKLED ONION

SMOKED CHICKEN DIJON CAVATAPPI

HOUSE SMOKED CHICKEN BREAST & CAVATAPPI PASTA W/ GRILLED ZUCCHINI, ONION, KALE & TOMATO IN DIJON SUPREME SAUCE

SW CHICKEN & AVOCADO SALAD

MEXICAN SPICED & GRILLED FRESH CHICKEN BREAST & AVOCADO ON ROMAINE TOSSED W/ CHIPOTLE RANCH DRESSING, TOMATO, CILANTRO-LIME CORN, COTIJA CHEESE, & CORN TORTILLA STRIPS

CHICKEN WALNUT PESTO FLATBREAD

WALNUT PESTO GARLIC CREAM SAUCE ON GRILLED FLATBREAD, W/ CHICKEN BREAST, RED PEPPER, ROASTED GARLIC, ONION, KALAMATA OLIVE, MOZZARELLA, & BALSAMIC DRIZZLE

11.95

SMOKED SALMON & ARTICHOKE CREPES

HOUSE SMOKED SALMON, CREAM CHEESE, ARTICHOKE HEART, SPINACH, FRESH DILL, CAPERS & ONIONS IN HOUSE MADE CREPES. TOPPED W/ GARLIC PARMESAN CREAM SAUCE & CHERRY TOMATO

OREGON ROCKFISH SANDWICH

WILD & FRESH PANKO BREADED ROCKFISH ON A TOASTED BRIOCHE BUN, REMOULADE, CABBAGE, TOMATO, RED ONION, PICKLE, & CAJUN SPICED ONION STRAWS. SERVED W/ HOUSE MADE CHIPS

ALASKAN HALIBUT CAKES

FRESH ALASKAN HALIBUT CAKES SEASONED W/ FRESH DILL, DIJON & CHIVES. SERVED W/ SAUTÉED VEGETABLES, GARLIC MASHED POTATO & REMOULADE SAUCE

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE, PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLE

SWEETS & TREATS 6.00

STRAWBERRY RHUBARB CRISP

OREGON STRAWBERRY & RHUBARB BAKED W/ OATMEAL STREUSEL CRUST. SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM

FLORIDA KEY LIME PIE

TRADITIONAL KEY WEST FLORIDA RECIPE. GRAHAM CRACKER BUTTER CRUST, WHIPPED CREAM & RASPBERRY BRANDY SAUCE

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