

DINNER AVAILABLE FROM 5-9PM 7 DAYS A WEEK

DINNER

FEATURES

GLUTEN FREE FLAT BREAD APPETIZERS \$10

CHOICE OF:

MEDITERRANEAN

HUMMUS, ARTICHOKE, OLIVES, CHERRY TOMATO, GOAT CHEESE, OLIVE OIL

MUSHROOM PESTO

ONION, PARMESAN, PUMPKIN SEEDS (CONTAINS NUTS)

MARGHERITA

MARINARA, PROVOLONE, TOMATO, FRESH BASIL

VEGAN GYRO PITA POCKET \$12

GREEK SPICED PORTOBELLO MUSHROOM, MIXED GREENS, TOMATO, RED ONION.
ROASTED RED PEPPERS, VEGAN FETA, AND TZATZIKI

DINNER ENTREES

BRAISED SHORT RIB \$18

GARLIC POTATO MASH, SAUTEED GREENS
TOPPED WITH BEEF DEMI

SEAFOOD GUMBO \$16

GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

VEGAN POWER BOWL \$14

CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14

MR. MAXWELL PASTA, SEASONAL VEGGIES,
VEGAN ALFREDO SAUCE,
ADD CHICKEN \$2 / ADD SHRIMP \$3

DINNER PLATES

ROASTED CHIMICHURRI
CHICKEN \$18

GULF SHRIMP \$16

MARKET FISH \$21

DINNER SIDES

SAUTÉED GREENS

GARLIC MASHED
POTATOES

VEGGIE MEDLEY