

# DINNER FEATURES

WEDNESDAY, FEBRUARY 20TH

## *Featured Drinks*

**“WELCOME TO THE DARK SIDE”**  
HOUSE MADE COFFEE LIQUEUR, VODKA  
KATZ COFFEE, SEA SALT \$7

**“MACHO-MOSA”**  
FRESH ORANGE JUICES, GIN,  
KARBACH BLOOD ORANGE RADLER \$7

## DINNER PLATES

### **VEGAN POWER BOWL \$14**

BEANS, ZUCCHINI & YELLOW SQUASH, CURRIED TOFU,  
CHERRY TOMATOES, AVOCADO VINAIGRETTE

### **GRILLED SALMON \$15**

ASPARAGUS, SNOW PEAS, RED BELL PEPPER,  
YELLOW SQUASH, ZUCCHINI, RED WINE VINAIGRETTE

### **GULF SHRIMP \$18**

ROASTED BUTTERNUT SQUASH, SAFFRON RISOTTO,  
LOCAL MUSHROOMS, BROCCOLINI, LOCAL GREENS

### **ROASTED HALF CHICKEN \$17**

JAMAICAN JERK, YUCA-SWEET POTATO HASH,  
ROASTED CORN, BLACK BEANS, COCONUT-MANGO DRESSING

### **BLACKENED SNAPPER \$18**

ROASTED CAULIFLOWER, FRESH HERBS, LEMON

### **ROASTED LOCAL VEGETABLES \$6**

ASPARAGUS, EDAMAME, RAINBOW CARROTS, SHIITAKE & CRIMINI MUSHROOMS