

Tonight

LAMB CHOPS

Our rosemary-garlic rubbed lamb chops are grilled over fire and served with pico de gallo, feta, rustic roast garlic mashed potatoes, cumin roast carrots, dark gravy and crispy Prosciutto

SAUTEED PRAWNS

6 prawns prepared with herbs, garlic and a splash of Pernod, served on our mushroom-white wine cream sauce.

HOUSEMADE DESSERT DU JOUR

Our seasonal creation



features are market priced
please ask your server

Dinner from 4:30-9 Monday to Saturday
Brunch from 9:30-2:30 Sunday