

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

‘CHICKEN’ SALAD SANDWICH \$13

OUMPH ‘CHICKEN, DRIED CRANBERRIES, PECANS, ONION, CELERY,  
VEGAN AIOLI, DILL PICKLE, LETTUCE, TOMATO, SERVED ON HARVEST WHEAT

## 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