



RESTAURANT MONTH

September 1 - 30

LUNCH MENU

appetizer

(choice of one)

SOUP OF THE DAY

TANZY SALAD

field greens, red onion, crispy capers, red wine vinaigrette

SPICY COPPA CROQUETTES

whole grain mustard aioli

entrée (choice of one)

CHICKEN WEDGE SALAD

grilled chicken, iceberg, gorgonzola dolce, marinated tomatoes, pancetta, avocado, buttermilk-green goddess

MAHI FISH SANDWICH

lettuce, tomato, cajun remoulade sauce

EGGPLANT PARMESAN

mozzarella cheese and spiral vegetables in pomodoro sauce



RED INFINITI CAKE

raspberry red velvet cake, raspberry buttercream, farmers market raspberries, raspberry sauce, whipped cream

CONCORD CAKE

chocolate mousse, chocolate meringue, chocolate cake, chocolate ganache, chocolate sauce, whipped cream









RESTAURANT MONTH

September 1 - 30

DINNER MENU

appetizer

(choice of one)

SOUP OF THE DAY

TANZY SALAD

field greens, red onion, crispy capers, red wine vinaigrette

SPICY COPPA CROQUETTES

whole grain mustard aioli

entrée (choice of one)

BLACK GROUPER PUTTANESCA

San Marzano puttanesca sauce, basil, kalamata olives, capers, orzo, sautéed spinach

STRIP STEAK AU POIVE*

peppered veal jus, crispy fried leeks, Yukon Gold potato torta, vegetable of the day

PRESSED CHICKEN MATTONE

creamy polenta, grilled trumpet mushrooms, blood orange gastrique



RED INFINITI CAKE

raspberry red velvet cake, raspberry buttercream, farmers market raspberries, raspberry sauce, whipped cream

CONCORD CAKE

chocolate mousse, chocolate meringue, chocolate cake, chocolate ganache, chocolate sauce, whipped cream





*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Price does not include sales tax.