



**September 10-16**

**Greek Meatballs \$10**

Smoked Ground Domestic Lamb  
with Fresh Herbs + Feta  
House Made Tzatziki Sauce

**Short Rib \$20**

Boneless Beef Rib, Slow cooked with  
Tomatoes and Mirepoix of fresh Vegetables  
Served over creamy Polenta

**Butternut Squash Ravioli \$18**

Brown Butter Sage Sauce  
with Walnuts + Pecorino Romano

**Seared Grouper \$24**

Fresh Madeira Beach Grouper  
Saffron Mussel Cream Sauce  
with Broccolini