



EARLY DINING

2 entrees and a Bottle of Wine for \$39*
offered from 5:30pm - 6:30pm

SALAD

6 each

FRESH MARKET

mixed green lettuces, garden veggies,
served with your choice of dressing

ORGANIC KALE CAESAR

fresh romaine, raddichio,
toasted hemp seed

ENTREES

CEDAR PLANK SALMON

with tequila honey glaze, Mexican street corn, roasted root vegetables

PECAN CHICKEN

grilled breast of chicken topped with pecan bacon, marsala mushrooms and cheddar cheese
served with sour cream mashed potatoes and vegetables

SHRIMP AND BEEF STIR FRY

with shanghai noodles, thai peanut sauce, fresh mint, vegetables and mushrooms

GRILLED SHRIMP

served with island vegetables and your choice of side

ROASTED VEGGIE CAESAR SALAD

roasted mushrooms, garden fresh squash, red onion, kale, avocado and quinoa

GRILLED SALMON SALAD

with a fresh garden salad, roasted vegetables, avocado, quinoa and purple kale
tossed in a raspberry yuzu vinaigrette

GRILLED BREAST OF CHICKEN

served with island vegetables and your choice of side

UPGRADE YOUR ENTREE

includes complimentary fresh market or organic kale salad!

6oz. FILET

corn-fed midwestern filet,
served with island vegetables add 16

CRISPY CRAB STUFFED GROUPER

tropical nut, corn flake and plantain crust,
jasmine rice, pineapple togarashi butter sauce add 12

RASTA PASTA

shrimp, little neck clams, mussels & king crab with garlic,
white wine, fresh tomatoes, sun-dried tomatoes,
hearts of artichoke and sweet basil
tossed with angel hair pasta and Parmesan cheese add 14

MAHI MAC

macadamia encrusted mahi mahi with
roasted vegetables, brown sugar-dijon dressing and
petite greens add 12

UPGRADE YOUR WINE

receive a \$5 credit on any bottle of wine over \$60 on
our world famous 50% off wine list!

WE USE PEANUT OIL. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

*Order must be in by 6:00pm. No plate sharing. Early dining may not be offered on event nights or holidays. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. YabbaEarlyDining08.04.20