Monday, September 15 – Sunday, September 20, 2026
Wilmington and the Brandywine Valley

Tonic Seafood & Steak

~ Dinner • $35 or $55 ~

Appetizer

- Salmon Rangoon: spicy aioli, scallions, chilis, sesame seeds
- Burrata & pickled plums: basil, toasted pistachios, grilled focaccia
- Crispy pork belly chips: Thai dipping sauce
- Soup Du jour
- Caesar salad

Entrée

- Mediterranean baked cod: roasted tomato, olives, capers, fennel-herb salad
- Hawaiian huli-huli BBQ pork chop: cucumber-pea slaw, crispy plantains
- Seared 6oz ribeye steak: chili-gorgonzola spinach, crispy onions, port beef reduction
- Cauliflower “risotto”: seared sweet potato medallions, vegan parmesan

Dessert

- Sorbet: seasonal
- Gelato: seasonal
- Classic Vanilla Crème Brûlée: fresh berries
- Flourless Chocolate Torte: vanilla bean gelato, candied pecans, salted caramel sauce

** Please check directly with each restaurant to confirm menu items, hours & reservations.*