



Roasted Strawberry, Nectarine and Goat Cheese Bruschetta - 13.00
Crisp French bread crostini topped with minted roasted strawberry, caramelized nectarine and goat cheese finished with an aged balsamic and a touch of black pepper

Pan Seared Crab Cake Bites - 14.00
Maryland style lump crab cakes with zesty key lime chili aioli

Crisp Pistachio Crusted Goat Cheese Bites - 13.00
Creamy goat cheese filled with cranberry, mint and orange zest coated with a pistachio crust and fried served with a cognac minted pear chutney

Manchurian Style Cauliflower - 12.00
Crisp fried cauliflower florets tossed in a mildly spicy garlic chili sauce

Tuna Poke Crisp- 14.00
Tender Ahi tuna blended with soy, sesame and green onion, finished with wasabi crème fraiche and a teriyaki sauce served on wonton crisps.

Chili Lime Crisp Calamari- 14.00
Thin slices of calamari dusted and fried and finished with a chili lime sauce, crisp lime pieces and serrano peppers

Poblano BBQ Glazed Pork Belly and Watermelon Lollipops- 15.00
Tender slow cooked BBQ pork belly glazed with a poblano BBQ sauce, fresh watermelon and finished with a BBQ balsamic reduction

Wild Mushroom, Arugula and Orzo Soup - 8.00
A rich blend of wild mushrooms with wilted arugula and roasted orzo pasta in a light chicken broth

Chef's Duo of Rich and Creamy Vichyssoise - 9.00
A blend of chilled classic potato vichyssoise and purple Peruvian potato Vichyssoise

Three Cheese French Onion Soup - 8.00
Sweet caramelized Vidalia onions with a touch of Sherry wine and a beef bouillon topped with crisp bread and Provolone, Swiss and Parmesan cheeses

Caesar Salad- 9.00
Crisp Romaine tossed in our Caesar dressing with a parmesan crisp and topped with herb scented croutons

Strawberry Pistachio Salad - 10.00
A blend of tender lettuces filled with strawberries and goat cheese crumbles and topped with toasted pistachios finished with a lemon vinaigrette and aged balsamic.

Grapefruit Fennel Salad - 10.00
Fresh grapefruit, shaved fennel and baby arugula tossed with a chardonnay vinaigrette topped with shaved parmesan cheese.

Shrimp, Avocado and Roasted Corn Salad - 16.00
Southwest seared shrimp with crisp applewood bacon, roasted corn, red pepper, avocado and queso fresco tossed with a cilantro lime dressed romaine lettuce

Grilled Salmon Greek Salad - 18.00
Grilled marinated salmon, flaked over a bed of greens layered with Roma tomatoes, Greek olives, red onions, yellow bell peppers, cucumbers, pepperoncinis and feta cheese with a zesty Greek dressing

Appetizers

Soups and Salads

Entrees

Ancho Chili Crusted Salmon Filet - 27.00
Served atop a paella style rice pilaf and finished with a chili spiced tomato coulis

Pan Seared Cilantro Lime Sea Bass - 36.00
Plantain mash, mango salsa and sauce verde

Pan Seared Jumbo Sea Scallops - 33.00
Tender scallops with pork belly and sweet corn risotto, tomato and red onion chutney and a chimichurri drizzle

Herb Marinated Grilled Lamb Chops - 35.00
Granny Smith apple, bacon and Brussels sprouts sauté, herb roasted Yukon potatoes and finished with a blueberry mint demi

Grilled Vegetable and Risotto Roulade- 18.00
Creamy risotto filled with a blend of wild mushrooms, peas and sun-dried tomatoes rolled inside grilled zucchini, squash and eggplant with a duo of roasted pepper and spinach creams sauces

Korean BBQ Glazed Chicken Osso Buco - 22.00
Korean BBQ glazed braised chicken osso buco atop fried rice and finished with a kimchi slaw

Duck Confit and Butternut Squash Ravioli- 19.00
Tender duck confit, butternut squash and gorgonzola cheese ravioli with a poached pear and arugula sauté finished with a orange pomegranate Sauce

Crab Bacon Bleu Mac -N- Cheese - 20.00
Tender crab meat, applewood bacon, and rich bleu cheese tossed with cavatappi pasta in a creamy cheese sauce finished with an Old Bay panko crust

Creamy Mushroom and Grilled Squash Gnocchi - 18.00
A blend of sautéed mushrooms, grilled squash, Roma tomatoes and peas cooked in a creamy gnocchi

Upgrade Your Gnocchi

\$7 - Grilled Chicken - \$9 Grilled Salmon - \$12 Grilled Shrimp

Sides

Sharable Accompaniments 7.00
Sweet Corn Risotto
Pancetta and Sweet Pea Gnocchi
Buttered Asparagus
Sautéed Blend of Mushrooms
Bacon and Shallot Mini Green Beans

Steaks and Chops accompanied by your choice of a sauce and a starch

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| Filet Mignon | 8 oz. - 39.00 |
| Bone In "Cowboy" Rib Eye Steak | 20 oz. - 46.00 |
| Prime New York Strip Steak | 12 oz. - 42.00 |
| Berkshire Thick Cut Pork Chop | 10 oz. - 20.00 |

Sauces

Béarnaise
Au Poivre
Herbed Au Jus
Shitake Mushroom Madeira
Truffle Bordelaise

Starch

Cheddar Bacon Green Onion Au Gratin
Buttery Mashed Potatoes
Rosemary Parmesan Fries
Roasted Yukon Potatoes
Saffron Rice Pilaf

Complete any Steak by adding
Crab and Bacon Crust - \$10.00
Four Jumbo Garlic and Herb Grilled Shrimp - \$15.00
Lobster Tail - Market Price
Broiled Steamed or Grilled

Steaks and Chops

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION

SPLIT PLATE FEE OF \$18.00