

## SETTING

CHARCUTERIE FOR TWO *Cured meats, sliced . . . . . 20*  
*cheeses, fruit, jam, mustard & housemade crackers.*

CAPRESE NOSH *Mozzarella with a slice of . . . . . 14*  
*Heirloom Tomato, Onion, and Feta Cheese*  
*Crumbles. Served with A drizzle of balsamic*  
*vinaigrette*

GARDEN BRUSCHETTA *Heirloom cherry tomatoes, 14*  
*Peccofino Ramano, and herbs sit atop toasty garlic*  
*bread*

## EXPOSITION

SOUP DU JOUR *It's the Soup of the Day. . . . . 9*

SUMMER SALAD *A mixture of Spinach and Garden 14*  
*Greens with shaved Almonds, Cherry Tomatoes,*  
*Onion, Strawberries, Blackberries, & Feta Cheese.*  
*Served with our freshly made Balsamic Vinaigrette*  
*Dressing*

SPINACH SALAD *prepared with crispy bacon, . . . . . 14*  
*parmesan cheese with mustard vinaigrette dressing*

## PLOT

PASTA PRIMAVERA *Primavera served over thin . . . . . 35*  
*spaghetti noodles, served Vegan; Add Grilled*  
*Chicken Breast and Shaved Pecorino Cheese \$20*  
*+ Served cold.*

SMOKED PORK TENDERLOIN *Guava Glazed Pork . . 55*  
*Loin served with Orange-Habanero Mojo*

RED SNAPPER *Blackened, served with Mango . . . . . 70*  
*Salsa*

1851 FILET OF BEEF *An 8ounce petite filet cooked . . 80*  
*to medium rare. Finished with compound butter and*  
*pan drippings*

16 OUNCE PORTERHOUSE STEAK *Served with. . . . . 80*  
*horseradish Crema*

## TONE (CHOOSE TWO)

SUMMER MEDLEY OF VEGETABLES *Sautéed in . . . . . 9*  
*Butter and Garlic*

ROASTED CARROTS . . . . . 9

GARLIC MASHED POTATOES. . . . . 9

## EPILOGUE

ASK SERVER FOR TODAY'S FEATURED DESSERT . . . 14

**\*CONSUMING RAW OR UNDERCOOKED MEAT,  
POULTRY, SEAFOOD, SHELLFISH, AND EGGS CAN  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS\***