

Appetizers

- Caribbean Curry Mussels •**
Scallion, chicken stock, coconut milk, fresh herbs -20
- Seared Ahi Tuna •**
Spice crusted, wakame seaweed salad, mango coulis, charred jalapeno aioli, sweet soy, sesame seed, scallion -18
- Bruschetta •**
Crostini, marinated tomato, fresh basil, garlic, balsamic reduction, ricotta, flaky salt-14
- Wrapped Stuffed Jalapenos •**
Applewood bacon, whipped herb cream cheese, sharp cheddar, caramelized brown sugar - 15
- Mushroom Empanada •**
Light flaky crust, marinated portobello mushrooms, caramelized onions, parmesan cheese, truffle oil, garlic crema -15
- Pan Seared Crab Cakes •**
Charred lemon old bay aioli, arugula, chives, micro greens - 18

Salads

- Baby Arugula •**
Fresh strawberries, cucumbers, toasted almonds, crumbled goat cheese, poppy seed vinaigrette-14
- Simple Green •**
Local spring mix, radish, cucumbers, shaved carrots, shallot, grape tomatoes, champagne vinaigrette - 12
- Grilled Heart of Romaine Caesar •**
House dressing, bacon, parmesan, pickled red onion, garlic croutons - 14

Add to salad
*Salmon - 12, Chicken - 10, *Steak Tips - 15

Sides

- Cornbread • Butter & Honey - 11**
- Grilled Bread Basket & Butter - 6**

Soups

- French Onion •**
Caramelized Spanish, red onion, shallots, garlic, chives, sherry, beef broth, herb- garlic croutons, swiss, white truffle oil - 13
- Coconut-Carrot-Ginger •**
Onions, garlic, fresh ginger, lime, coconut milk, chopped peanuts, cilantro garnish - 12
- Lobster Bisque •**
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, truffle oil - 20

Entrées

- *All Natural Grilled New York Strip •**
Warm remoulade potato salad, grilled asparagus, sweet corn foam - 51
- Swedish Braised Short Rib •**
Lingonberry cream gravy, potato rosti, baby carrots, parsley -34
- *Pan Roasted Duck Breast •**
Black forbidden rice-mushroom risotto, wilted spinach, white wine beurre blanc, balsamic reduction - 35
- *Bourbon Grilled Pork Chop •**
Peach chutney, seared polenta cake, roasted broccolini - 35
- *Miso Marinated Seared Salmon •**
Sticky rice, arugula, mango salsa, kimchi aioli - 33
- Crispy Skinned Chicken Statler •**
Cheesy baked cauliflower, sautéed haricot verts, saffron aioli - 30
- *Marinated Lamb Porterhouse •**
Mediterranean couscous, pickled cucumber, harissa yogurt -48
- Baked Zucchini Boat •**
Mediterranean cous cous, chopped tomatoes, basil, fontina cheese - 28
- Lobster Mac and Cheese •**
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 34



Executive Chef and Owner Chef Julie Cutting

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase risk of foodborne illness*