

Appetizers

- Roasted Garlic Mussels •**
Shallot, white wine, touch of cream, chicken stock, herbs, bacon- 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
- Baked Artichoke Dip •**
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pita - 16
- 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, crispy pickled red onions - 18

Salads

- Baby Arugula •**
Fresh blueberries, mandarin orange segments, cucumbers, toasted almonds, crumbled goat cheese, orange 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, *Filet 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 Beef Filet •**
Warm remoulade potato salad, grilled asparagus, sweet corn foam - 54
- 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 •**
Bacon - peach chutney, seared polenta cake, roasted broccolini - 35
- Miso Marinated Seared Salmon •**
Sticky rice, arugula, mango salsa, kimchi aioli - 33
- Crispy Skinned Chicken Statler •**
Lemon herb four cheese sacchettoni, baby spinach, blistered tomatoes, chicken broth, shaved parmesan - 30
- Marinated ½ Rack of Lamb •**
Mediterranean couscous, pickled cucumber, harissa yogurt -45
- Crispy Eggplant Napolitano •**
Breaded medallions, tomato-caper marinara, melted mozzarella cheese, fresh pesto, chiffonade basil - 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/ Owner Chef Julie Cutting - Head Chef Lauren Smith

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