

## Appetizers

### 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, shaved parmesan, flakey salt-14

### Baked Artichoke Dip •

Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pita - 16

### PB&J Pork Ribs •

Overnight marinated baby back ribs, beer braised, raspberry glaze, chives-18

### Pan Seared Crab Cakes •

Charred lemon old bay aioli, arugula, chives, crispy pickled red onions - 18

### Duck Drumettes •

Truffle-buffalo sauce, house bleu cheese dressing, lemon, chives - 15

## Salads

### Baby Arugula •

Fresh blueberries, 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 crotons, 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, asparagus, sweet corn foam, house made barbeque chip - 54

### Cola Braised Short Rib •

French onion croquette, haricot verts, demi glace, crushed herb bread crumbs -34

### \*Pan Roasted Duck Breast •

Black forbidden rice-mushroom risotto, wilted spinach, white wine beurre blanc, balsamic reduction - 35

### \*Bourbon Grilled Pork •

Sweet corn bread pudding, roasted broccolini, tarragon-dijonaise -35

### Pan Seared Salmon •

Miso marinated, soba noodle salad, peanut lime sauce, grilled asparagus, sweet soy glaze, sesame seeds -33

### \*Crispy Skinned Chicken Statler •

Black garlic mini gnocchi, haricot verts, crispy garlic - 30

### \*Marinated ½ Rack of Lamb •

Curried chickpeas, grilled broccolini, balsamic reduction, parsley - 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