

Appetizers

<u>Salad terrace</u> \$13 Kale lettuce with beets, radish, goat cheese and candied pumpkin seeds, tossed in cranberry vinaigrette	<u>Baked brie & portobello</u> \$16 Grilled portobello with almond crusted brie, lingonberry compote and spinach tossed in champagne vinaigrette
<u>Caesar salad</u> \$13 Crisp romaine hearts tossed in our house made Caesar dressing, double smoked bacon, parmigiano reggiano and croutons	<u>Escargots gratin</u> \$14 Burgundy snails baked in parsley garlic butter, topped with gruyere cheese brulee
<u>Short rib & ricotta ravioli</u> \$24 Slow braised short rib with ricotta ravioli, mushrooms, radish and au jus	<u>Warm olives</u> \$12 Marinated mixed olives and baked garlic stick
<u>Soup du jour</u> \$10 Market inspired creation	<u>Arrabbiata shrimp</u> \$24 Pan seared black tiger shrimp tossed in spicy tomato chili and garlic sauce
<u>Lobster bisque soup</u> \$14 Creamy Atlantic lobster bisque, chunks of lobster meat and fresh chives	<u>Crab cakes</u> \$21 Two Louisiana style lump meat crab cakes, smoked sriracha lime aioli
<u>French onion soup</u> \$12 Caramelized onions in rich broth topped with gruyere cheese	<u>Oysters on the half shell</u> \$18 Half dozen fresh shucked oysters, classic mignonette, fresh lemon fresh horseradish
<u>Shrimp cocktail</u> \$26 Gently poached black tiger shrimp, fresh lemon and cocktail sauce	<u>Crispy calamari</u> \$15 Lightly fried Atlantic calamari with ranch dip

Grill

Steaks are **USDA Prime**
Charbroiled & brushed
with roasted garlic & clarified butter

<u>Filet mignon</u>	\$31	<u>Ribeye</u>	\$45
8oz USDA Prime, mushrooms, demi-glace		16oz organic bone-in ribeye, topped with chive butter	
<u>NY striploin</u>	\$29		
10oz USDA Prime, mushrooms, demi-glace			
<u>NY striploin & shrimp trio</u>	\$39	<u>Frenched lamb chops</u>	\$39
10oz USDA Prime, mushrooms, demi-glace and shrimp trio		New Zealand lamb crusted with mustard, herbs and pumpkin seeds, red currant sauce	

Entrees

<u>Beef dip sandwich</u>	\$25	<u>Chilean seabass</u>	\$45
Shaved prime rib on baguette, Swiss cheese, au jus, fries and coleslaw		Chilean seabass on butternut squash and sage risotto, market vegetables	
<u>Penne primavera</u>	\$21		
Sautéed vegetables, tomato basil sauce			
Add chicken \$12			
Add shrimp trio \$16			
Add scallops trio \$16			
<u>Linguini scoglio</u>	\$29	<u>Filet of Atlantic salmon</u>	\$26
Shrimp, scallops, calamari, fresh fish, tomato basil sauce		Walnut and panko crusted Atlantic salmon lentil cassoulet and market vegetables	
<u>Scallops & risotto</u>	\$31	<u>Chicken caesar salad</u>	\$25
Seared scallops and mushroom risotto		Our classic caesar salad topped with grilled chicken breast	
		<u>Ancient grains</u>	\$26
		Seared halloumi, avocado, lentils, wild rice, red quinoa, farro, chickpeas, citrus vinaigrette	