

Dinner Menu

The Beginning

Italian Stuffed Artichoke	\$16	Jumbo Shrimp Cocktail	\$24
Fresh herbs, garlic, shallots, white wine, & breadcrumb stuffed artichoke drizzled with olive oil.		4 Poached shrimp, with bloody mary cocktail sauce.	
Bacon Jam	\$16	Lobster & Crab Cake	\$20
Served with warm brie and crostini.		Served with roasted corn salsa & smoked pepper crema.	
Polenta Fries	\$17	Moules Frites	\$26
Sun-dried tomato ketchup, roasted garlic aioli, crispy prosciutto, parsley, Calabrian chili.		PEI Mussels, chorizo sausage, garlic, white wine, shallot, butter, crispy pancetta, served over fries.	
Chef's Daily Soup	\$5 / \$7		
Coconut Lobster Bisque	\$8 / \$10		

Greens

Dressing: Bleu Cheese, Caesar, Balsamic, Honey Mustard, Italian, Ranch
Add: Chicken 8, Salmon 9, Shrimp 9

The Wedge	\$15	Green Tomato Stack	\$16
Iceberg, grape tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing, & bacon.		Lemon whipped ricotta, avocado, finished herb oil, & crispy capers.	
Classic Caesar Salad	\$12	Blood Orange Salad	\$12
Romaine, traditional dressing, parmesan, & croutons.		Arugula, spinach, gorgonzola, pecans, thinly sliced shallots, blood oranges, & balsamic vinaigrette	

Noodles

Spaghetti Carbonara	\$25	Creamy Chicken Piccata Gnocchi	\$30
Pancetta, white wine, onion, egg yolk, Parmigiano Reggiano, & heavy cream.		Seared chicken cutlets, EVOO, garlic, white wine, stock, heavy cream, capers, lemon zest & juice.	
Dirty Martini Pasta	\$28	Seafood Pappardelle	\$35
Spaghetti, EVOO, green olives, garlic, lemon zest, vodka, heavy cream, butter, parsley, & parmesan.		Mussels, clams, scallops, EVOO, shallots, lemon juice, white wine, parsley, tomatoes, & crostini.	
Short Rib Ragu	\$26		
Pappardelle pasta, cabernet reduction, fresh herbs, house-made short rib, & shaved parmesan pecorino cheese			

Seafood

Sun-Dried Tomato Grilled Salmon	\$38	Chilean Seabass	\$45
Served over lemon herb orzo risotto pasta, creamy sun-dried tomato & artichoke sauce.		Pan seared seabass, blood orange beurre blanc.	
Grilled Scallops	\$40		
Over Parsnip puree, toasted hazelnut, & fresh thyme. Drizzled with sherry honey sauce.			



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Poultry

Duck Breast \$50
Pan seared duck breast with blackberry sauce.

Apple Cider – Glazed Chicken \$32
Served with apple & turnip slaw finished with cider glaze.

Garlicky Greek Chicken \$26
Seared airline chicken breast, EVOO, lemon, garlic, & fresh oregano served over asparagus, zucchini, & lemon slices.

Prime Chargrilled Steaks

NY Strip Steak \$38
12 oz. with demi-glace

Filet Mignon \$48
6 oz. topped with steak butter.

Ribeye Steak \$60
16 oz. topped with steak butter.

Domestic Rack of Lamb \$58
Dijon herb encrusted with mint demi-glace.

Braised Short Rib \$36
Beef short rib braised in a cabernet reduction.

Vegan & Vegetarian

Lentil Bolognese Pasta \$30
Served over pappardelle pasta.

Whole Roasted Cauliflower Steak \$25
Finished with garlic, lemon, & fresh herb sauce.

Sides

Baked Idaho Potato 5

Yukon Buttery Mashed Potatoes 5

Parsnip Puree 5

Orzo Risotto 5

Roasted Root Vegetables 5

Asparagus 7

Sautéed Zucchini 5

Children's Menu 9

Served with choice of drink, one side, and a scoop of ice cream.

Chicken Tenders

Grilled Cheese

Cheese Pizza

Children's Burger

Pasta with Butter or Marinara

Peanut Butter & Jelly Sandwich

The End

Let us tell you about our desserts tonight...

because dessert is always a good idea!

