

Dinner Menu

The Beginning

Chef's Daily Soup	\$5 / \$7	Jumbo Shrimp Cocktail*	\$24
Coconut Lobster Bisque	\$8 / \$10	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 and 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	

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, and bacon		Lemon whipped ricotta, avocado, finished herb oil, and crispy capers	
Classic Caesar Salad	\$12	Blood Orange Salad	\$12
Romaine, traditional dressing, parmesan, and 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, and heavy cream		Seared chicken cutlets, EVOO, garlic, white wine, stock, heavy cream, capers, lemon zest and 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, and crostini	
Short Rib Ragù	\$26		
Housemade short rib, pappardelle pasta, cabernet reduction, fresh herbs, and 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 and artichoke sauce		Pan seared seabass, blood orange beurre blanc	
Grilled Scallops*	\$40		
Over parsnip puree, toasted hazelnut, and fresh thyme, drizzled with sherry honey sauce			



Dinner Menu

Poultry

Duck Breast*

Pan seared duck breast with blackberry sauce

\$50

Garlicky Greek Chicken

Seared chicken breast, EVOO, lemon, garlic, and fresh oregano served over asparagus, zucchini, and lemon slices

\$26

Apple Cider – Glazed Chicken

Served with apple and turnip slaw finished with cider glaze

\$32

Prime Chargrilled Steaks

NY Strip Steak*

12 oz. with demi-glaze

\$38

Filet Mignon*

6oz. topped with steak butter

\$48

Ribeye Steak*

16oz. topped with steak butter

\$60

Domestic Rack of Lamb*

Dijon herb encrusted with mint demi-glaze

\$58

Braised Short Rib

Beef short rib braised in a cabernet reduction

\$36

Vegan & Vegetarian

Lentil Bolognese Pasta

Served over pappardelle pasta

\$30

Whole Roasted Cauliflower Steak

Finished with garlic, lemon, and fresh herb sauce

\$25

Sides

Baked Idaho Potato

Yukon Buttery Mashed Potatoes

Parsnip Puree

Orzo Risotto

\$5

\$5

\$5

\$5

Roasted Root Vegetables

Asparagus

Sautéed Zucchini

\$5

\$7

\$5

Children's Menu

Available for Children under 12 years of age

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

\$9

Chicken Tenders

Grilled Cheese

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!

***These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Eggs are served any style. Consuming raw or undercooked eggs may result in an increased risk of foodborne illness. Raw-egg Caesar salad* or hamburgers (can be cooked to order)* Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.**

