



## APPETIZER COURSE

### **Buffalo Milk Mozzarella Caprese 15**

*Fresh Buffalo Milk, Mozzarella, Heirloom Tomatoes, Basil, EVOO & Balsamic Glaze*

### **Duck Breast\* 18**

*Pan Seared Duck Breast Sliced Thin Served Over a Creamy Scallion Grit Cake Finished with Wild Blueberry Glaze*

### **Bluefin Tuna\* 18**

*Sesame Encrusted Pan Seared Tuna Served with a Chilled Seaweed Salad, Teriyaki Glaze & Spicy Aioli*

### **Crispy Chèvre Cake 14**

*Herb & Panko Encrusted Goat Cheese Served Warm & Topped with a Blackberry Jam*

## SOUP OR SALAD COURSE

*Bowl Soup \$10 ~ Half Salad \$12 ~ Full Salad \$19*

### **Stracciatella**

#### **Arugula & Strawberry Salad**

*Fresh Arugula, Strawberries, Sliced Almonds, Red Onion, Bacon & Feta Tossed in a Lemon Vinaigrette*

#### **Bibb Salad**

*Bibb Lettuce, Crumbled Bleu Cheese, Bacon, Walnuts, Grape Tomatoes & Red Onion Tossed in a Bleu Cheese Dressing*

#### **Classic Caesar Salad**

*Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing*

## ENTRÉE COURSE

*All Entrées Include a Side Salad, Starch & Veg*

**Alaskan Halibut\*** *Pan Seared Pistachio Encrusted Halibut over a Mediterranean Farro (Ancient Grain) Finished with a Balsamic Glaze 42*

**Filet Mignon\*** *Hand-Cut Prime Filet Grilled to Perfection Served with Roasted Potatoes & Finished with a Port Wine Demi 40*

**Trout Almondine\*** *Almond Encrusted Local Rainbow Trout Served with Herbed Risotto Finished with a Lemon White Wine Sauce 36*

**Prime Ribeye\*** *14oz Blackened Served Over a Vegetable & Potato Hash Topped with Gorgonzola Fondue 39*

## DESSERT COURSE

**Blueberry Cobbler ~ Tiramisu ~ Key Lime Pie**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*