

APPETIZERS

Duck Prosciutto*

22

*Thinly Sliced Served Over a Small Apple & Arugula Salad
Finished with Balsamic Glaze, Truffle Honey & Candied Duck Bacon*

Flank Roulade*

19

*Stuffed with Grilled Tomatillos, Sun-Dried Tomatoes & Cheddar
Served with a Chipotle Sour Cream*

Shrimp Tempura*

19

Tempura Battered Ecuadorian Shrimp Finished with a Sriracha Aioli

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth



DINNER MENU

SALADS

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$10

Kale & Plum Kale, Chilled Grilled Plum, Bourbon Roasted Pecans, Red Onion, Bacon & Feta in a Raspberry Vinaigrette

Spinach & Pear Baby Spinach, Fresh Pears, Bacon, Roasted Walnuts & Red Onion in Our House Made Gorgonzola Dressing

Caesar Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies)

ENTRÉES

All Entrées Include Choice of Complimentary Size Salad or Soup for \$2 Upcharge & Chef's Veg

Shrimp & Scallops* Fresh Shrimp & Diver Scallops Sautéed with a Sweet Corn Risotto Finished with Arugula & Truffle Oil 39

Mixed Grill* Prime Filet, Joyce Farms Chicken & Jumbo Shrimp Served with a Potato Brussel Sprout Hash 38

Branzini* Pistachio Encrusted Served Over Roasted Potatoes & Asparagus Finished with Bourbon Glaze 40

Pork Chop* 1lb Grilled Heritage Farms Bone-In Pork Chop Over Sweet Potato Mash Finished with a Truffle Gorgonzola Fondue 38

DESSERTS

12

Key Lime Pie ~ Strawberry Glazed Cheesecake ~ Tiramisu

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