

APPETIZERS

Beef Tip Pasta 🚜

21

*Prime Filet Tips, Caramelized Onions, Mushrooms, Sun-Dried Tomatoes,
Arugula, Feta & Cavatappi Tossed in a Burgundy Demi*

Spicy Pork Egg Roll

20

*Duroc Pork & Asian Style Vegetable Egg Roll
Finished with Teriyaki & Sweet Chili Sauce*

Southern Stuffed Shrimp

21

*Oven Roasted Jumbo Shrimp Stuffed with Cornbread Stuffing
Finished with Sweet Cream*

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

Portobello Mushroom




DINNER MENU


SALADS

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12

Fennel & Blood Orange Shaved Fennel, Blood Orange Supremes, Baby Arugula, Red Onion, Kalamata Olives & Feta Tossed in a Citrus Vinaigrette 

Spinach & Beet Baby Spinach, Local Red Beets, Red Onion, Applewood Smoked Bacon, Pecans & Dried Fruit Tossed in a Harvest Vinaigrette 


Classic Caesar Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies for \$2 Upcharge) 

ENTRÉES

All Entrées Include Choice of Complimentary Size Salad or Soup for \$3 Upcharge & Chef's Veg.



Scallops Madrid Pan Seared Diver Scallops Served Over Herbed Risotto & Finished with a Hibiscus Sangria Sauce 42

Halibut Pan Seared Alaskan Halibut Served Over Herbed Risotto Finished with Sun-Dried Tomato & Caper White Wine Sauce 40

Ribeye* 14oz Prime Ribeye Grilled to Perfection Served with Local Yukon Gold Mashed Potatoes & Finished with a Gorgonzola Truffle Fondue 44 

Salmon Oven Roasted Pecan Encrusted Salmon Served Over an Herbed Risotto & Finished with Honey Bourbon Glaze 36

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

 Contains Locally Sourced Food 

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