



FIRST COURSE

MUSSELS

SAMBUCA CREAM SAUCE AND
TOASTED FOCACCIA \$11.95



SHRIMP COCKTAIL

SRIRACHA COCKTAIL SAUCE \$12.95

BAKED ARTICHOKE

ARTICHOKE HEARTS, CREAMY PARMESAN
SAUCE AND TOASTED PITA CHIPS \$8.95

LOBSTER CRABCAKES

SPICY CORN REMOULADE \$8.95 FOR 1
\$13.95 FOR 2



DEILED EGGS

LOCAL CAGE FREE EGGS, BACON CANDY,
PICKLED FENNEL AND HERB SALAD \$7.95



ARTISAN CHEESE PLATE

CHEF'S SELECTION OF THREE CHEESES,
SEASONAL FRUIT, AND NUTS \$12.95

SECOND COURSE

HOUSE SALAD

MIXED GREENS, CUCUMBER DILL DRESSING,
HERB CROUTONS \$3.95

POMEGRANATE KALE SALAD

BABY KALE, DRIED CRANBERRIES, SPICY
MAPLE-GLAZED WALNUTS, GOAT CHEESE,
FIG-BALSAMIC VINAIGRETTE \$7.95



WEDGE SALAD

BACON, TOMATOES, GORGONZOLA,
CREAMY PARMESAN DRESSING \$5.95

PUMPKIN BISQUE

CRÈME FRAICHE, TOASTED PEPITAS
AND BOURBON MAPLE SYRUP
\$4.95 CUP \$5.95 BOWL

SOUP OF THE DAY \$4.95 CUP \$5.95 BOWL

THIRD COURSE

MARKET FRESH FISH

CHEF'S DAILY SELECTION
MARKET PRICE



U8 SCALLOPS

BUTTERNUT SQUASH RISOTTO, FRIED LEEKS,
BALSAMIC REDUCTION, BROWN BUTTER \$29.95



FILET*

8 OZ FILET, HERB WHIPPED YUKON GOLDS,
GREEN PEPPERCORN DEMI \$29.95
ADD GRILLED SHRIMP \$6.95

TILAPIA

PECAN CRUST, COCONUT JASMINE RICE,
RED CURRY SAUCE \$19.95



SMOKED BONE IN PORK CHOP

HERBED WHIPPED YUKON GOLDS,
SPICED APPLE-RAISIN CHUTNEY \$27.95

SCOTTISH SALMON*

TAMARIND CILANTRO SAUCE,
COCONUT JASMINE RICE \$25.95

NY STRIP*

12 OZ HOUSE CUT, HERBED WHIPPED
YUKON GOLDS, BOURBON-BACON JAM \$29.95

SESAME CRUSTED AHI TUNA SALAD*

SOBA NOODLES TOSSED IN A SESAME GINGER
DRESSING WITH CUCUMBERS, CARROTS, BELL
PEPPERS, AND ORANGE SEGMENTS TOPPED
WITH CRUSHED PEANUTS \$18.95

BRIE PASTA

FRESH PAPPARDELLE PASTA, BRIE CREAM,
SUNDRIED TOMATOES AND SPINACH \$17.95
ADD GRILLED CHICKEN \$4 ADD SHRIMP \$8



CHILEAN SEA BASS

ANCHO-CHICK PEA PUREE, FIRE ROASTED
CORN-POBLANO SALSA,
LOBSTER CREAM SAUCE \$29.95



ITEMS SO MARKED ARE GLUTEN-FREE

BEVERAGES

PEPSI, DIET PEPSI, SIERRA MIST, PINK LEMONADE, FRESH BREWED ICED TEA WITH MINT,
REGULAR AND DECAFFEINATED COFFEE, HERBAL HOT TEAS

* ITEMS SO MARKED CAN BE ORDERED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

Chefs Nick Hoover & Katherine Fischer