



First Course

Tuna Tartare

avocado, lime, scallions, fried wontons, eel sauce, masago \$13.95

Chef's Plate

cheese, cured meat, pickled vegetables, house jam, grilled focaccia \$11.95

Mussels

sambuca cream sauce and toasted focaccia \$11.95

-GLUTEN FREE- 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

Second Course

-GLUTEN FREE- Strawberry Salad

spring greens, strawberries, honey roasted almonds, goat cheese, rich balsamic vinaigrette \$6.95

-GLUTEN FREE- Wedge Salad

bacon, tomatoes, gorgonzola, scallions and blue cheese dressing \$5.95

House Salad

mixed greens, cucumber dill dressing, herb croutons \$3.95

Soups

She Crab

olive oil, scallions
\$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

-GLUTEN FREE- Braised Pork Shoulder

loaded twice baked potato, gorgonzola, bacon, house made crème fraiche, scallions, pan sauce \$27.95

-GLUTEN FREE- U8 Scallops

creamy polenta, roasted carrots, red pepper gastrique, fried carrot strips \$31.95

-GLUTEN FREE- Alaskan Halibut

blackened, wild rice, wilted greens, chardonnay cream sauce \$31.95

-GLUTEN FREE- Filet*

8 oz filet, roasted garlic potatoes, green peppercorn demi \$29.95
add grilled shrimp \$6.95

Tilapia

pecan crust, coconut jasmine rice, red curry sauce \$19.95

Scottish Salmon*

tamarind cilantro sauce, coconut jasmine rice \$25.95

NY Strip*

12 oz house cut, roasted garlic potatoes, bourbon-bacon jam \$29.95

Brie Pasta

fresh pappardelle pasta, brie cream, sundried tomatoes and spinach \$17.95
add grilled chicken \$4 | add shrimp \$8

-GLUTEN FREE- *Items so marked are Gluten-Free*

** 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.*

Beverages

pepsi, diet pepsi, sierra mist, pink lemonade, fresh brewed iced tea with mint, regular and decaffeinated coffee, herbal hot teas

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover | Executive Chef: Katherine Fischer