

Dinner Menu

Appetizers

Beef Tartare ^{GF}

Fresh Parmesan | Crostini | Balsamic Vinaigrette
Dressed Salad
\$29.00

Fresh Oysters ^{GF}

Chef's Preparation
\$4.50 each

Calamari

House Tartar | Beet Cocktail Sauce
\$17.75

Warm Goat Cheese ^{GF}

Prosciutto Wrapped Warm Goat Cheese | Strawberry
Red Wine Reduction | Grilled Bread
\$18.00

Scallops

Seared Scallops | Saffron | Bacon & Brandy Cream
Sauce
\$26.50

Salads

Traditional Caesar Salad ^{GF}

Romaine | Double Smoked Bacon Lardons |
Parmesan | Crostini
\$16.00

Caprese ^{GF}

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic
Reduction | Extra Virgin Olive Oil | Fleur de Sel |
Cracked Black Pepper
\$18.25

Spinach Balsamic Salad

Spinach | Toasted Almonds | Dry Cranberries | Red
Onions | Gruyere Cheese | Balsamic Vinaigrette
\$16.75

Entrees

Seafood Selection ^{GF}

Chef's Preparation of the Day

AAA 8oz Beef Tenderloin ^{GF}

Whipped Potato | Vegetable Jardinaire | Crispy
Fried Onions | Bacon Jam | Demi Glace
\$63.00 Add Shrimp: \$13.50

Chicken ^{GF}

Roasted Chicken Breast | Baby Potato | Wilted
Spinach Tomato | Mushroom Marsala Sauce
\$38.75

Oven Roasted New Zealand Lamb Rack ^{GF}

Mint & Walnut Pesto and Parmesan Crust | Potato
Dauphinoise | French Beans & Cherry Tomato |
Demi Glace
Half Rack \$42.00
Full Rack \$75.00

Stuffed Baked Tomato ^{GF}

Eggplant | Mushrooms | Artichoke | Spinach | Israeli
Couscous | Breadcrumbs | Balsamic Reduction
\$33.50

Fresh Pasta

Chef's Preparation

Shareables

Surf Sharing Boards

Marinated Mussels | Smoked Salmon Avocado Salsa |
Calamari | Salt Cod Croquettes | Wontons | & Grilled
Bread \$38.75

Mixed Grill Sharing Board ^{GF}

Beef Skewers | Marinated Chicken | Pork Sausage | House
Pickles & Preserves | Grilled Bread
\$39.75

^{GF} = Can be Gluten Free *Upon Request!*

****Prices are subject to change**