

# Dinner Menu

## Appetizers

### **Beef Tartare** <sup>GF</sup>

Fresh Parmesan | Crostini | Balsamic Vinaigrette  
Dressed Salad  
\$29.50

### **Fresh Oysters** <sup>GF</sup>

Chef's Preparation  
\$4.50 each

### **Calamari**

House Tartar | Beet Cocktail Sauce  
\$18.00

### **Warm Goat Cheese** <sup>GF</sup>

Prosciutto Wrapped Warm Goat Cheese | Strawberry  
Red Wine Reduction | Grilled Bread  
\$18.50

### **Scallops**

Seared Scallops | Saffron | Bacon & Brandy Cream  
Sauce  
\$26.75

## Salads

### **Traditional Caesar Salad** <sup>GF</sup>

Romaine | Double Smoked Bacon Lardons |  
Parmesan | Crostini  
\$16.25

### **Spinach Balsamic Salad**

Spinach | Toasted Almonds | Dry Cranberries | Red  
Onions | Gruyere Cheese | Balsamic Vinaigrette  
\$17.00

<sup>GF</sup> = Can be Gluten Free *Upon Request!*

## Entrees

### **Seafood Selection** <sup>GF</sup>

Chef's Preparation of the Day

### **AAA 8oz Beef Tenderloin** <sup>GF</sup>

Whipped Potato | Vegetable Jardinaire | Crispy  
Fried Onions | Bacon Jam | Demi Glace  
\$64.00      Add Shrimp: \$13.75

### **Chicken** <sup>GF</sup>

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

### **Oven Roasted New Zealand Lamb Rack** <sup>GF</sup>

Mint & Walnut Pesto and Parmesan Crust | Potato  
Dauphinoise | French Beans & Cherry Tomato |  
Demi Glace  
Half Rack \$46.00  
Full Rack \$79.00

### **Stuffed Baked Tomato** <sup>GF</sup>

Eggplant | Mushrooms | Artichoke | Spinach | Israeli  
Couscous | Breadcrumbs | Balsamic Reduction  
\$34.00

### **Fresh Pasta**

Chef's Preparation

## Shareables

### **Surf Sharing Boards**

Marinated Mussels | Smoked Salmon Avocado Salsa |  
Calamari | Salt Cod Croquettes | Wontons | & Grilled  
Bread \$39.50

### **Mixed Grill Sharing Board** <sup>GF</sup>

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

**\*\*Prices are subject to change**