

# Soup & Salad

## Soup

tomato basil cream served with a petite grilled cheese sandwich

~seven~

## Baby Greens

fresh baby greens, english cucumber, marinated tomatoes, candied pecans, & gorgonzola cheese tossed with sherry vinaigrette

~seven~

## Caesar

romaine hearts tossed with shaved parmesan cheese & house made cioutons

~seven~

## Spinach Salad

baby spinach, orange wedges, smoked bacon lardons, sliced almonds, goat cheese, tossed in citrus champagne vinaigrette

~seven~

## Starters

### Cheese Plate

pick from our weekly selections paired with fresh & dried fruits, and nuts  
~market price~

### Spicy Ahi Tuna

fresh ahi lightly tossed with a spicy sesame soy sauce, topped with avocado and served with wonton crisps  
~twelve~

### Jumbo lump Crab Cakes "Chef's Signature Starter"

blue crab meat mixed with a classic mirepoix lightly breaded, seasoned with fresh herbs served with sirachi aoli & complimenting mango salsa  
~twelve~

### Sea Scallops

pan seared diver scallops served over sautéed belgian endive, granny smith apples and creamy apple curry sauce  
~ten~

### Mac & Cheese

elbow pasta, mozzarella, parmesan, gorgonzola, & prosciutto baked to a crispy crust, drizzled with truffle oil  
~eight~

### Sauteed Vegetables

sautéed roasted red peppers, onions, portabella mushrooms tossed in balsamic glaze, served with cilantro pesto and crostini  
~seven~

### Chefs Creation Dinner

four course meal specially prepared for the entire table

~fifty five~

with wine paring

~ninety~

### Filet Mignon

6 oz. certified angus beef served with red wine bordelaise sauce , paired with lobster risotto  
& sautéed baby carrots

~twenty eight~

### Ribeye

12 oz. certified angus beef served with a red wine pepper corn steak sauce, paired with  
green bean almonde, & roasted fingerling potatoes

~twenty six~

### Magret De Canard

pan roasted duck breast, served with a tropical fruit compo & apple risotto

~twenty two~

### Catch Of The Day

roasted with lobster potato puree, sautéed spinach, topped with a sun dried  
tomato garlic beurre blanc

~market price~