

Appetizers, Salads and such ...

Poppy seed breaded crab cakes with avocado and
curried mango coulis ... 12

Rosemary smoked gouda fondue with poached
shrimp, roasted crimini mushrooms and ciabatta
bread... 17

Toasted panna rustica with, roasted garlic,
sundried tomato, olives, roasted red peppers,
warmed chevré and E.V. olive oil... 11

Baby spinach caesar, roasted portabellos,
sundried tomato, house toasted croutons,
pinenuts and pecorino romano ... 8/11

Artisan greens with fresh berries, granny smith
apple, haricot vert, asparagus, gorgonzola,
pecans and red wine berry vinaigrette ... 9/12

Roasted organic beet salad, mozzarella, walnuts,
tomato, cucumber and romaine tossed in roasted
garlic infused olive oil and drizzled with a
balsamic reduction ... 8/11

Cup or Bowl of soup ... 3/5

Main plates

Herb breaded domestic red snapper, cucumber,
heirloom tomato, red onion and feta salad,
lemon mint vinaigrette, basil white bean cake
and pine nut tahini sauce ... 27

Blackened salmon served over sweet potato-
black bean enchiladas, fried green tomato, goat
cheese mousse and chipotle
pepper mirin wine sauce ... 25

Plantain and coconut breaded fish cakes with
artisan green, papaya and snow pea salad,
avocado, ginger mango vinaigrette and curried
sour cream... 18

Grilled butcher cut pork chop, white cheddar
polenta, haricot verts and granny smith apple,
pommery mustard and white balsamic
gastrique... 23

Pan roasted barrel cut angus filet, asparagus,
chive mashed yukon golds, puff pastry, lobster
and herb boursin cheese butter and tomato white
truffle oil ... 39

Grilled duck breast with broccoli in a roasted
tomato, basil and marsala wine risotto with
gorgonzola cheese and pecans ... 25

Free range chicken with wild mushroom ravioli,
roasted crimini mushrooms and wilted spinach
in herb sherry wine reduction with romano
cheese and walnuts ... 21

Stir fried curried tofu with assorted asian
vegetables, peanuts and lemon grass and lime
leaf rice ... 15