



DINNER MENU

Appetizers

Jumbo Lump Crab Cakes (2) Served with an avocado cilantro emulsion topped with mango salsa	18
Prince Edward Island Black Shell Mussels & Clams Served with herbed white wine sauce and fresh foccacia bread	15
Pecan Crusted Goat Cheese Served with grilled ciabatta crostinis, dried apricots and roasted tomato kalamata olive tapenade	9

Salads

Medjool Date Salad Mixed field greens served with warm panchetta-wrapped medjool dates stuffed with goat cheese, topped with blood orange slices and macadamia nuts tossed in an orange vinaigrette	9
Roquefort Pear Salad Mixed field greens and spinach served with candied pecans, pears and Roquefort blue cheese tossed in a red wine mustard vinaigrette	8
Tuscan Caesar Salad Hearts of romaine served with oven roasted tomatoes and shaved parmesan cheese tossed in a classic caesar dressing	8

Features

Filet of Beef Tenderloin Served with classic bernaise sauce, mascarpone mashed potatoes and roasted asparagus spears	35
Ribeye Oscar Topped with asparagus spears, jumbo lump crab, hollandaise sauce and potatoes au gratin	38
Herb Marinated Pork Chop Served with sweet potato mash, fresh green beans and topped with a sweet onion orange marmallata	26
Tasmanian Salmon Served with spring rice, grilled zucchini, yellow squash topped with a fresh dill beurre blanc	28
Seared Diver Scallops Served with a wild mushroom orzo and topped with a tarragon beurre blanc	28
Ruby Red Trout Served with honey roasted new potatoes, snow peas and cherub tomatoes topped with a lemon caper brown butter sauce	25
Pasta Del Mar Capellini pasta, salmon, baby scallops, shrimp tossed in a spicy sugarosa cream sauce	26
Apple Glazed Chicken Breast Served over rosemary infused basamati rice and baby carrots topped with a glazed apple chutney	21

Desserts

White Chocolate Bread Pudding	8
Vanilla Cheesecake with Fresh Strawberries	7
Strawberries Romanoff	6