



Small Plates

- 5.00 Bread & Butter – Buttery Parker House Rolls with Sea Salt
- 5.00 Marinated Castelvatrano Olives & Feta – Grilled Artisanal Bread
- 5.00 Roasted Almonds – Lavender Sea Salt
- 5.00 Truffle Potato Fries – Parmesan Aioli, Sea Salt
- 8.00 Ricotta Meatball – 3 Hour Sauce, Parmesan, Bruschetta
- 8.00 Homemade Potato Chips – Lardon, Scallions, Bleu Cheese
- 8.00 Deviled Eggs – Smoked Salmon, Applewood Smoked Sea Salt, Crab, Sundried Tomato Sea Salt
- 16.00 Jumbo Shrimp Cocktail – Fresh Horseradish Cocktail Sauce
- 12.00 Calamari – Spicy Tomato Sauce, Parmesan Aioli

Medium Plates

Choose from the Freshest of Vegetables, Proteins and Dressings to Create Your Perfect Salad

- 12.00 Margherita Flatbread – Fresh Tomato, Mozzarella, Basil
- 13.00 Wild Mushroom Flatbread – Garlic Cream, Onion, Ricotta, Mozzarella
- 13.00 Garden Flatbread – Artichokes, Onions, Tomato, Peppers, Olives, Parmesan, Basil
- 13.00 Smoked Salmon Flatbread – Scallion Crème Fraiche, Red onion, Capers, Fresh Dill
- 13.00 Baby Spinach – Crisp Apple, Pears, Fennel, Blue Cheese, Candied Pecans
Proteins: Grilled Chicken 5, Skirt Steak 8, Poached or Grilled Shrimp 7, Seared Ahi Tuna 8, Jumbo Lump Crab Cake 8
- 12.00 Well Dressed Caesar – Romaine, Reggiano Parmesan, Garlic Croutons, Accoutrement
Proteins: Grilled Chicken 5, Skirt Steak 8, Poached or Grilled Shrimp 7, Seared Ahi Tuna 8, Jumbo Lump Crab Cake 8
- 13.00 Study of Beets – Baby Beets, Goat Cheese, Parmesan Tuile, Walnuts, Truffle Oil
- 13.00 Chopped Salad – Romaine, Iceberg, Applewood Smoked Bacon, Tomatoes, Eggs, Avocado, Blue Cheese
- 16.00 Pan Seared Crab Cakes – Charred Corn, Smoked Tomato, Mango, Red Onions, Cilantro
- 17.00 Trio of Sliders – Cipotle BBQ Pulled Pork, Crab Cake, Angus Beef Burger, with French Fries or Spring Salad
- 16.00 Artisanal Cheese Selection – Domestic and International Selection with Marcona Almonds, Fresh Fruit and Local Honey

Large Plates

- 18.00 Black Angus Burger – Shredded Lettuce, Red Onion, Tomato, Vermont Cheddar, Brioche Bun
Add up to Two (2) – Crisp Bacon, Sautéed Onions, Mushrooms, Avocado
- 21.00 Chicken “Under a Brick” – Fingerling Potatoes, Seasonal Vegetables
- 21.00 Spinach Pappardelle – Garlic Green Beans, Sundried Tomatoes, Roasted Almonds
- 24.00 Skirt Steak Frites – Crisp Potatoes, Herb Butter
- 24.00 “Smoked to Order” Salmon – Fingerling Potatoes, Haricot Verts, Tomatoes, Basil Aioli
- 17.00 Shrimp Risotto – Aged Parmesan, Seasonal Vegetables

Dessert

- 8.00 Bread Pudding – Berry Compote
- 8.00 Cream Cheese Carrot Cake
- 8.00 Warm Molten Chocolate Cake – Vanilla Bean Ice Cream
- 8.00 Citrus & Berry Symphony – Citrus Sorbet, Mandarin Slices, Berries, Nuts
- 3.00 Ice Cream Selection (Each Scoop) – Ask your server for today’s selection
- 3.00 Sorbet (Each Scoop) – Ask your server for today’s selection

Beverages

- 4.00 Assorted Soft Drinks
- 4.00 Homemade Lemonade
- 4.00 Starbucks Coffee – Regular or Decaffeinated
- 4.00 Tea Selection
- 5.00 Espresso, Americano
- 6.00 Cappuccino, Latte, Mocha
- 3.50 Hot Chocolate