



## Appetizers

### SHRIMP TEMPURA | 24

Fresh Shrimp dipped in Tempura Batter and Deep-Fried until perfectly crispy, served with Tempura Dipping Sauce

### JUMBO LUMP CRAB COCKTAIL | 22

with Spicy Sweet Mustard, Cocktail Sauce, and Lemon

### FRIED POT STICKERS | 16

served with Ponzu Dipping Sauce

### BUFFALO-STYLE CHICKEN WINGS | 19 GF

Tender Chicken Wings tossed in a Spicy Butter Sauce with Ranch and Blue Cheese Dressing

### STEAMED MUSSELS | 20

Fresh Prince Edward Island Mussels, Anisette, Vermouth Butter Sauce, Oven Roasted Tomatoes and Grilled Crostini

### CLASSIC ESCARGOT | 21

Baked in Garlic Butter topped with Parmesan Cheese, served with Garlic Bread

### KABOOM SHRIMP | 24 GF

Fried Shrimp tossed in our Sweet Thai Chili Sauce served with Spring Roll Chips

### SPICY TUNA TARTARE

### IN A SESAME GINGER SAUCE | 26

Sushi Grade Tuna, Avocado, Spring Onions Garnish with Sriracha, Cilantro, Ginger Sauce and Sesame Seeds

### GUACAMOLE, SALSA & CHIPS | 14

Diced Avocado, Sweet White Corn, Black Beans, Jicama, Bell Peppers, Fresh Cilantro, and Serrano Peppers served with Housemade Blue & White Corn Tortilla Chips

## Soups & Salads

### GAZPACHO OR VICHYSOISE | 6

### SOUP DU JOUR | 6

### FRENCH ONION SOUP | 9

### SIAMESE SALMON BOWL | 22

Seared Teriyaki Glazed Salmon over Chilled Soba Noodles with a Thai Peanut Sauce, Cilantro, and Sweet & Spicy Avocado

### YELLOWFIN TUNA CRUNCH SALAD | 24

Thinly Sliced Tuna, Arugula, Kale, Avocado, Cucumber, Edamame, Jasmine Rice, Scallions, Toasted Sesame Seeds, Chili Flakes and Thai Dressing

### AVOCADO QUINOA BOWL | 18

Bulk out your bowl with veggies including Baby Lettuce, Chopped Roasted Carrot, Zucchini, Cherry Tomatoes, Roasted Sweet Potatoes, and Shredded Spinach with an Olive Oil Vinaigrette

### BOSTON SALAD WITH APPLES & PEARS | 18

Boston Lettuce, Baby Arugula, Watercress, Granny Smith Apples, Pears, Candied Cashews, Shaved Parmesan, and Sherry Vinaigrette

### MEDITERRANEAN GREEK SALAD | 21

Romaine Lettuce, Artichoke, Feta, Kalamata Olives, Pepperoncini, Tomato, Cucumber, Red and Green Peppers, and Red Onions served with our own Greek Dressing and Pita Bread

### AHI POKE BOWL | 26

4oz Sushi-Grade Diced Ahi and Avocado tossed with Ponzu, Green Onions and Sesame Seeds on a blend of White Rice, Red Quinoa, and Seaweed seasoned with Togarashi and topped with Pickled Cucumbers, Sliced Jalapenos, Citrus Lemon Vinaigrette and a Drizzle of Sriracha Mayo

## Handhelds

Handhelds served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

### BLACK ANGUS BURGER | 18

Grilled to your liking with Lettuce, Tomato, Onions and a Pickle Spear (add Cheese .50¢)

### VEGAN BURGER | 16

Soy Patty, Vegan Herb Mayo, Lettuce, Tomato and Vegan American Cheese

### TRADITIONAL CLUB | 18

Sliced Roasted Turkey Breast, Lettuce, Tomato, Bacon, Gruyere Cheese, and Mayo on Toasted Sourdough

### CLASSIC REUBEN OR GROUPER REUBEN | 19

Shaved Corned Beef or Grouper with Swiss Cheese and Sauerkraut on Grilled Rye with Thousand Island Dressing

### TENDERLOIN SLIDERS | 24

Tenderloin Medallions with Bacon Balsamic, Onion Jam, and Gruyere Cheese

## Bistro Specials

### CRAB CAKE DINNER | 34

Crab Cake with Potato and Vegetable of the Day

### CAJUN CHICKEN | 28

Blackened Spice Rubbed Chicken Breast with Creamy Alfresco Sauce, Potatoes and Vegetable of the Day

### MAINE STYLE LOBSTER ROLLS | 28

Maine Lobster tossed in a Lemon Mayonnaise on a Traditional lobster Roll served with Coleslaw

### ENCHILADAS RANCHERAS | 26

Two Double Corn Tortillas dipped in our Red Guajillo Salsa, filled with Chicken, and topped with Lettuce, Sour Cream and Crumbled Mexican Cheese served with Rice and Black Bean Puree

### SPECIAL ITALIAN MEATBALLS | 24

Veal, Beef, Short Ribs and Sweet Italian Sausage, with Grana Padano Cheese, Basil and Savory Tomato Sauce served over Pasta accompanied by Garlic Bread

## Butcher Block

### SKIRT STEAK 8OZ | 40 GF

### RIB EYE 14OZ | 42 GF

### RACK OF LAMB (6 CHOPS) | 46 GF

### FILET MIGNON 8OZ | 44 GF

### PRIME NEW YORK STRIP 16OZ | 42 GF

Sauces: Chimichurri, Mushroom Demi or Traditional Demi

## Entrées

All entrees are served with your choice of Caesar, House Salad or Soup of the Day

### SEA SCALLOPS | 42

Pan Seared Sea Scallops over Wild Mushroom Bacon Grits with Sauteed Herbed Baby Heirloom Tomatoes

### SEARED CHILEAN SEA BASS | 42

Seared Sea Bass with an Orange Citrus Broth, Mushrooms and Creamy Asparagus Risotto

### CHICKEN PUTTANESCA | 32

Chicken topped with a sauce made of Capers, Anchovies, Tomato, Basil, and Kalamata Olives

### SEAFOOD BOUILLABAISSSE | 44

Lobster Tail, Shrimp, PEI Mussels, Calamari, Filet of Fish, Tomato and Fennel Broth

## Pasta

### LOBSTER CARBONARA | 34

with Spaghetti, Pancetta, English Peas and Parmesan

### EGGPLANT PARMESAN | 26

Slices of Tender Eggplant Coated in Homemade Breadcrumbs, layered with Melted Cheeses and Rich Marinara

### PAPPARDELLE AND WILD MUSHROOMS WITH GRILLED CHICKEN | 36

Mascarpone Cream, White Truffle Oil

## Vegan & Vegetarian

### VEGETABLE STIR-FRY | 26

Mushrooms, Zucchini, Sesame Soy, Red Onion, Red Peppers, Tomatoes, and Butternut Squash served over White Rice

### HARVEST BRUSSEL SPROUTS | 22

Brussel Sprouts tossed with Fried Tofu in an Orange Sweet Sauce finished with a Garlic Butter and Toasted Macadamia Nuts

### AVOCADO EGG ROLLS | 21 VEGAN

Avocado, Sun-Dried Tomato, Red Onion, and Cilantro Fried in a Crisp Rice Paper Wrapper served with Sesame Thai Dipping Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.