

# DINNER SELECTION

## SOUPS AND APPETIZERS

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Gazpacho, Vichyssoise or Chilled Soup \$4.95  
Soup du Jour \$4.95  
French Onion Soup \$7.95

WICKED TUNA **GF** \$15.25  
seared Ahi Tuna, salad greens, seaweed salad,  
ginger, carrots, cucumbers, wasabi peas  
and a chili garlic dressing

TRADITIONAL \$11.75  
OR LOBSTER ESCARGOT \$13.50  
served in hot garlic butter with toast points

PEKING DUCK SPRING ROLLS \$9.95  
tender shredded duck spring rolls  
with a ginger soy dipping sauce

BUFFALO STYLE WINGS \$17.95  
10 piece buffalo style wings  
your choice of mild, medium, or hot

FRIED SHRIMP AND CALAMARI NACHOS \$9.95  
fried flour tortillas topped with fried shrimp  
and calamari with lemon and chili marinated  
shaved purple cabbage, queso fresco,  
pico de gallo and guacamole

PULLED BBQ PORK CORN CAKE \$8.95  
roasted leek corn cake topped with  
barbequed pulled pork  
and blood orange cabbage slaw

QUESADILLA \$10.75  
chicken, beef or vegetarian  
with sour cream, guacamole and salsa  
(shrimp add \$3.75)

SEARED SEA SCALLOPS **GF** \$10.95  
roasted garlic and avocado oil seared sea scallops  
on casaba melon, Asian pear  
and walnut relish with chervil aioli

## HAND HELD DELIGHTS

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BISON BURGER \$14.95

house ground bison burger, lettuce,  
tomato and cured red onion  
with whole grain dijonnaise

REUBEN \$11.95

grilled marble rye, swiss cheese, sauerkraut,  
corned beef and thousand island dressing

CAPRESE PANINI \$12.95

fresh mozzarella, grilled heirloom tomatoes,  
pesto mayo, purple cabbage and walnuts  
on whole grain bread

BURGER \$11.95

house ground Angus chuck beef burger  
grilled to your liking with lettuce, tomato, onion  
and pickle (add cheese \$.50)

BLACK BEAN TOFU 

BARLEY BURGER GF \$12.95

homemade black bean, tofu and barley burger  
with caper mayo, organic greens  
and fried green beans

ROASTED TURKEY & AVOCADO BLT \$12.75

roasted turkey breast, avocado, bacon, swiss  
cheese, red leaf lettuce, tomato and roasted garlic  
mayonnaise on whole grain bread

Burgers and sandwiches are served with chips, fries,  
sweet potato fries, onion rings,  
potato salad, cole slaw or fruit.

## FRESH FROM THE GARDEN

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CRISP PORK BELLY SALAD GF \$15.95

pan fried pork belly, napa cabbage, carrots,  
cucumber, jasmine rice, bean sprouts,  
orange ginger dressing and kimchi slaw

AHI TUNA AND LUMP CRAB

TAKO SALAD GF \$16.95

soba noodles, julienne garden vegetables, green  
onion, avocado, rice vinegar, gluten free soy,  
sesame oil and salad greens topped with  
marinated ahi tuna and lump crab

BUFFALO FRIED OYSTER CAESAR SALAD \$15.95

traditional caesar salad  
topped with buffalo style fried oysters  
and blue cheese crumbles

## FC SALADS YOU KNOW

Medium \$12.95 Large \$16.95

Martha's Vineyard

Southern Fried

Caprese

Salmon Platter

Crab Avocado

Shrimp Louis

Cobb

Maui Flank Steak Salad

Miso Grilled Salmon Grapefruit  
and Avocado Salad

Menu items may be modified to be  
vegetarian or gluten free. Please inquire with

GF - Gluten Free

 - Vegetarian

Entrée dishes are accompanied  
by your choice of small house salad, caesar,  
or a cup of our soup du jour.

## ENTRÉES

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HALIBUT SALTIMBOCCA **GF** \$29.95  
seared halibut with sage, julienne prosciutto, olive  
oil, lobster cream and a wild mushroom tapenade

CRAB STUFFED PRAWNS WRAPPED WITH A  
BASIL AND PARMESAN PASTA \$28.95  
crab stuffed sea prawns wrapped  
with basil parmesan pasta  
with baby green beans, carrots and an alfredo sauce

MOROCCAN LAMB OSSO BUCO \$27.95  
slow roasted Moroccan spiced lamb shank  
on orange, mint and date couscous

LOBSTER & SHRIMP CANNELLONI \$29.95  
tender lobster and shrimp cannelloni  
with sautéed fennel broccolini  
and porcini mushrooms

APPLEWOOD BACON WRAPPED  
VEAL TENDERLOIN **GF** \$28.95  
veal tenderloin medallions  
wrapped in applewood bacon  
on roasted cauliflower polenta and cipollini ragout

FRIED LOBSTER TAIL \$28.95  
with orecchiette pasta tossed  
with roasted garden vegetables  
and marinara beurre blanc

BANG BANG SHRIMP CREOLE \$25.95  
fried shrimp tossed in our sweet Thai chili  
sauce served over basmati vegetable fried rice

SEARED GROUPER AND  
BEEF SHORT RIB **GF** \$32.95  
citrus seared gulf grouper and braised wagyu short  
rib served with roasted fingerling potatoes  
and buttered asparagus

## FROM THE LAND

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Chicken Marsala or Piccata \$16.95

Veal Marsala or Piccata \$29.50

Roasted Duckling \$25.95  
served with an ala orange demi

Lamb Chops **GF** \$40.00

CAB Filet Mignon **GF** 6oz - \$34.95

CAB New York Strip **GF** 14oz - \$32.95

Sauces: mushroom demi, red wine demi or traditional

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.

## DESSERT

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\$6.95

FLOURLESS CHOCOLATE CAKE GF

\$6.95

CRÈME BRULÉE CHEESECAKE

\$6.25

MASCARPONE TORTE

\$6.95

KEY LIME PIE

\$6.25

CARROT CAKE

\$6.95

BROWNIE SUNDAE

ICE CREAM

Single Scoop \$2.95      Double Scoop \$5.95

Vanilla, Chocolate, Strawberry