

DINNER SELECTION

SOUPS AND APPETIZERS

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

Traditional \$11.95
or Lobster Escargot \$13.75
served with garlic butter and toasted crostini

Beef or Chicken Nachos \$10.25
fried flour tortilla chips, white cheddar chili con queso, pico de gallo, sour cream and guacamole with your choice of beef, chicken or combo

Oriental Fried Chicken Wings **GF** \$14.50
rice flour fried chicken wings tossed in an orange ginger sauce with cilantro soy dipping sauce and greens

Roasted Red Pepper Hummus **GF** \$9.95
with broccoli florets, celery, carrots and cauliflower florets

Bang Bang Shrimp Appetizer **GF** \$13.95
fried shrimp tossed in our sweet Thai chili sauce served with spring roll chips

Wicked Tuna **GF** \$16.00
seared Ahi Tuna, salad greens, seaweed salad, ginger, carrots, cucumbers, wasabi peas and a chili garlic dressing

CHEF'S FEATURES

- Fish of the Day
- Chef's Creation of the Night

FRESH FROM THE GARDEN

Italian Caprese Salad **GF** \$13.95
fresh sliced mozzarella cheese, rosemary brined purple onions and greens laced with a roasted garlic lemon dressing, fresh basil, olive oil and balsamic glaze with your choice of chicken, salmon or shrimp

Fried Oyster Salad **GF** \$17.00
baby kale, field greens, julienne carrots, purple cabbage, cucumber, tomato, pickled Bermuda onion and a horseradish dill vinaigrette

Beef Tenderloin Salad \$15.00
sautéed beef tenderloin, roasted fingerling potatoes, tomatoes, julienne garden vegetables, baby red hearts of romaine, balsamic vinaigrette and truffle rye croutons

Thai Chicken Salad **GF** \$15.00
crisp rice flour fried chicken breast on baby greens tossed with a citrus vinaigrette laced with honey toasted almonds, shredded heirloom carrots, mandarin oranges accompanied by a Thai peanut dipping sauce

FC SALADS YOU KNOW

Medium \$13.95 Large \$17.95

- Martha's Vineyard
- Shrimp Louis
- Miso Grilled Salmon
- Cobb
- Crab Avocado
- Southern Fried

HAND HELD DELIGHTS

Market Street Chicken Sandwich \$15.00
grilled chicken breast with crisp prosciutto de parma, sliced provolone and olive tapenade on a ciabatta bun with a cajun mayonnaise

“Our Club” \$10.75
turkey, havarti, bacon, lettuce, cucumbers, and tomato on toasted grain bread with lingonberry mayo

Black Angus Burger \$12.00
grilled to your liking with lettuce, tomato, shaved purple onion and a pickle spear
(add cheese \$.50)

Quesadilla \$10.95
chicken, beef or vegetarian with sour cream, guacamole and salsa
(shrimp add \$3.75)

Reuben \$12.00
shaved corned beef or turkey breast with swiss cheese and sauerkraut on grilled marble rye with thousand island dressing

Vegan Plant Based Burger 🌱 \$11.00
soy protein, coconut oil, sunflower oil and potatoe protein burger served with lettuce, tomato, shaved purple onion, pickle spear and pico de gallo

Cuban Sliders \$10.95
roasted sliced pork loin, swiss cheese, sliced black forest ham, dijon aioli, dill pickle planks on grilled potato slider buns

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

DESSERT

Lemon Berry Cream Cake \$6.00
with brown sugar buttermilk sauce

Strawberry Brown Butter Cake \$6.00
with macerated strawberries and lemon whipped cream

Chocolate Kahlua Toffee Cake \$7.00
with vanilla bean sauce

Peanut Butter Chocolate Pretzel Terrine \$6.00
with expresso cream sauce

Flourless Chocolate Cake GF \$6.00
with vanilla bean sauce

ENTRÉES

Lobster and Rock Shrimp Crepes \$25.95
roasted pumpkin seed and dill crepes filled with tender lobster and rock shrimp newburg on a meyers lemon buerre blanc topped with julienne garden vegetable salad
Suggested Wine: Sonoma Cutrer, Chardonnay, Sonoma, California

Traditional Chicken Enchiladas GF \$18.95
Latin stewed chicken in corn tortillas, with a roasted tomato cilantro sauce on black bean puree, Spanish saffron rice and avocado pico de gallo
Suggested Wine: A to Z, Pinot Noir, Willamette Valley, Oregon

Roasted Duckling \$27.95
oven roasted duckling with a French style orange demi
Suggested Wine: Bourgogne, AOP Vin, Descombe, Burgundy

Beef Tenderloin Ranchers Pie GF \$24.95
sautéed beef tenderloin tips, onions, carrots, celery, and mushrooms topped with mashed loaded golden potatoes
Suggested Wine: Quivira, Zinfandel, Dry Creek Valley, California

Garden Vegetable Lasagna GF \$19.95
fried eggplant, grilled zucchini and yellow squash, sautéed spinach, mushrooms, heirloom carrots, roasted peppers, ricotta, parmesan cheese, marinara sauce and fresh mozzarella
Suggested Wine: Collemassari, Super-Tuscan Red Blend, Tuscany, Italy

Shrimp Pad Thai \$18.95
sautéed shrimp, Thai rice noodles, smoked tofu, bean sprouts, shredded heirloom carrots, cilantro, and crushed peanuts with a Mae Ploy Tamari Soy Sauce
Suggested Wine: Barone Fini, Pinot Grigio, Italy

BUTCHER BLOCK

Chicken Marsala or Piccata \$16.95
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

Ghiradelli Chocolate Chip Brownie Sundae \$7.00

Key Lime Tart \$5.00
with raspberry vanilla bean sauce

Ice Cream

Single Scoop \$3.00 Double Scoop \$6.00
-Vanilla Bean -Dark Chocolate
-Coffee Bean -Toasted Coconut

Please inquire about our Ice Cream of the Month