

DINNER SELECTION

SOUPS - N - STARTERS

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

Traditional or Lobster Escargot \$11.75/\$13.50
served in hot garlic butter with toast points

Mediterranean Flat Bread Salad \$12.95
grilled asparagus, prosciutto, basil, sundried tomato, asiago cheese on toasted flat bread with baby arugula and greens laced with a lemon vinaigrette

Wicked Tuna GF \$14.50
seared Ahi Tuna, salad greens, seaweed salad, ginger, carrots, cucumbers, wasabi peas and a chili garlic dressing

FRESH FROM THE GARDEN

Medium \$11.95

Large \$16.95

Grilled Shrimp Salad GF

marinated grilled shrimp with sugar snap peas, marinated carrots, wasabi peas and grilled summer squash with baby artisan greens laced with an anisette vinaigrette

Tabbouleh Tofu Salad

farro, bulgur wheat, tofu, tomatoes, mint, olive oil and lemon zest with artisan baby lettuces and garnished with parmesan sea salt lavash

Maui Flank Steak Salad

soy and brown sugar marinated flank steak with roasted potatoes, cured purple onions, grilled flat bread and baby field greens with a ginger citrus dressing

Miso Grilled Salmon, Grapefruit & Avocado Salad

red grapefruit tossed with toasted almonds, baby arugula, spring mix, avocado and a citrus vinaigrette topped with miso and soy marinated salmon fillet

HAND HELD DELIGHTS

Traditional Reuben \$11.50
with swiss cheese, sauerkraut, corn beef
and thousand island dressing

Citrus Braised Pork Arepas \$10.25
slow braised shredded pork arepas with
cilantro cured purple onions, pico de gallo
and a watermelon mango salad

Hot Pastrami & Brie Sandwich \$11.50
pastrami and brie with dijon mayo and
garlic dill marinated tomatoes on a
crisp French baguette

Burger \$11.25
fresh angus beef grilled to your liking
with lettuce, tomato, onion and pickle
(add cheese \$.50)

Turkey Black Bean Burger \$10.95
homemade turkey black bean burger on a
whole wheat kaiser bun with malt
vinegar molasses mayo and fried
green beans

Roasted Turkey & Avocado BLT \$12.50
roasted turkey breast, avocado, bacon,
swiss cheese, red leaf lettuce, tomato and
roasted garlic mayonnaise on
whole grain bread

Egg Salad & Bacon Sandwich \$9.95
egg salad, crisp bacon, iceberg lettuce, and
tomato on toasted country white bread
with fresh seasonal fruit

Quesadilla \$10.50
chicken, beef or vegetarian
with sour cream, guacamole and salsa
(shrimp add \$3.75)

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

Menu items may be modified to be vegetar-
ian or gluten free. Please inquire with your

GF - Gluten Free

 - Vegetarian

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

CULINARY CREATIONS

Green Curry Roasted Chicken \$19.95
chicken breast with roasted vegetable green curry accompanied with beets, sugar snap peas, cauliflower and soba noodles

Applewood Bacon Wrapped Scallops GF \$22.50
roasted applewood bacon wrapped scallops on baby asparagus and green pea risotto with a tomato leek butter sauce

Grouper Cacciatore \$24.25
roasted garlic seared grouper with mushrooms, onions, tomatoes and basil with seafood broth and angel hair pasta

Fried Lobster Tail \$25.75
fried lobster tail with orecchiette pasta tossed with roasted garden vegetables and marinara beurre blanc

Pan Seared Scottish Sea Trout GF \$24.95
seared Scottish sea trout with golden potatoes, brussel sprouts, corn, and broccolini with saffron lobster fume laced with olive oil and radish salad

Fire Grilled Sea Prawn Napoleon \$21.95
grilled sea prawn, jumbo lump crab cake and fried green tomato with a roasted garlic tomato butter sauce

FROM THE SEA

New York Strip Steak \$33.25
grilled NY strip topped with gorgonzola and crab gratin on sautéed corn, golden potatoes, leeks, beets, and zucchini on a brandy peppercorn demi

Bang Bang Shrimp Creole \$23.25
rock shrimp fried and tossed in our sweet Thai chili sauce with basmati vegetable fried rice

Scallop -n- Shrimp Tacos \$19.50
scallop and shrimp soft shell tacos with queso fresco, marinated shredded cabbage, Spanish rice and black beans

FROM THE LAND

Chicken Marsala or Piccata \$14.75 \$16.95

Veal Marsala or Piccata \$21.95 \$29.50

Roasted Duckling \$25.95

served with an ala orange demi

Lamb Chops GF \$28.00 \$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

\$6.75

Flourless Chocolate Cake GF
double chocolate torte with raspberry sauce

\$6.50

Vanilla Bean Crème Brulee GF

\$5.50

Espresso Mascarpone Torte
with chocolate crème anglaise

\$6.25

Key Lime Tart

\$5.25

Carrot Cake
with honey crème anglaise

\$6.95

Brownie Sundae

Ice Cream

Single Scoop \$2.95 Double Scoop \$5.95
Vanilla, Chocolate, Strawberry