

DINNER SELECTION

SOUPS -N- STARTERS

Gazpacho, Vichyssoise or Chilled Soup GF	\$4.95
Soup du Jour	\$4.95
French Onion Soup	\$7.50

Traditional or Lobster Escargot \$11.25 / \$12.75
served in hot garlic butter with toast points

Fried Lobster Tail & Apple Slaw GF \$12.75
Maine fried lobster tail on apple napa cabbage slaw
with a remoulade tarter sauce

Quesadillas \$9.95
chicken, beef or vegetarian with sour cream,
guacamole and salsa (lobster add \$3.50)

Wicked Tuna GF \$13.95
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

Prosciutto Wrapped Melon Salad
prosciutto de parma wrapped honeydew and cataloupe,
baby artisan greens, shaved pecorino, frangelico and
mint infused figs with a roasted walnut vinaigrette

Roasted Vegetable Farmers Salad
herb roasted broccoli, carrots, corn, baby green beans
and asparagus tossed with Napa cabbage, herbs,
basil chive vinaigrette and crumbled queso fresco

Beef, Bacon & Bleu
grilled flank steak, cornbread croutons, iceberg lettuce
cherry tomatoes, bleu cheese crumbles, carrots,
pickled Bermuda onion and a bacon & herb vinaigrette

Miso Grilled Salmon, Grapefruit & Avocado Salad
red and golden grapefruit tossed with toasted almonds,
baby arugula, kale, spring mix, avocado
and a citrus vinaigrette
topped with miso and soy marinated salmon fillet

FC SALADS YOU KNOW

Medium \$11.95 Large \$16.95

- Martha's Vineyard - Southern Fried - Salmon Platter
- Crab Avocado - Shrimp Louis - Cobb - Caprese

HAND HELD DELIGHTS


Traditional Ryebein \$10.95
with swiss cheese, sauerkraut, corn beef
and thousand island dressing

Caribbean Barbequed Mahi \$12.95
coconut milk barbequed Mahi fillet
with black bean fries and mango salsa

Cajun Shrimp Po'Boy \$13.95
fried shrimp on red cabbage slaw
with lime tartar

Burger \$10.25
fresh angus beef grilled to your liking
with lettuce, tomato, onion and pickle
(add cheese \$.50)

Chicken Caprese Burger \$10.95
grilled chicken burger with fresh mozzarella, tomato,
pickled purple onion and pesto mayo

Roasted Vegetable Empanadas  \$9.95
pan roasted corn, squash, spinach, mushrooms, sweet
potato and goat cheese empanadas
on cabbage broccoli stir fry rice
with a roasted red pepper sauce

Smoked Salmon Club Sandwich \$11.95
smoked salmon, hardboiled egg, avocado,
tomato, pickled purple onion and a caper cream cheese
mayo on toasted whole grain bread

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

DINNER SELECTION

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

FROM THE SEA

Prosciutto & Sea Scallops	\$23.95
prosciutto de parma wrapped sea scallops on butternut squash risotto with a charred cauliflower buerre blanc and asparagus salad	
Bang Bang Shrimp Creole	\$22.95
rock shrimp fried and tossed in our sweet Thai chili sauce with basmati vegetable fried rice	
Fried Plantain Crusted Grouper	\$24.95
Caribbean grouper crusted with fried plantain and roasted coconut on an Aruban vegetable rice spoonbread with a black bean sauce	

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

CULINARY CREATIONS

Pork Loin & Hoppin' John GF	\$19.50
wood grilled marinated pork loin on Southern Hoppin' John and roasted leek gravy topped with corn succotash	
Crab Cakes GF	\$24.95
crab cakes made of blue crab meat, chive, and roasted green and red peppers on pan fried fingerling potatoes with an avocado butter sauce	
Pork Osso Bucco GF	\$23.95
slowly braised pork shank Osso Bucco on roasted vegetable polenta with pork demi	
Braised Beef Short Rib GF	\$19.95
on golden mashed potatoes and polenta with a roasted vegetable demi and topped with southern vegetable slaw	
Grilled Hanger Steak	\$19.50
marinated grilled hanger steak with garlic butter toasted french baguette, pommes frites and a mushroom bordelaise sauce	
Traditional Shepard's Pie GF	\$18.95
ground lamb laced with roasted garlic sautéed carrots, onions, celery and lamb demi topped with parmesan whipped potatoes	

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

GF - Gluten Free

 - Vegetarian

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.