

SIGNATURE MENU

STARTERS

Black Truffle Pate Foie Gras \$9.75
with Chervil Baked Lavosh and Orange Fig Marmalade
accompanied by Artisan Baby Lettuces laced with Champagne Vinaigrette
(Suggested Wine: La Marca, Proseco, Veneto, Italy)

Spanish Goat Cheese & Tomato Salad GF \$9.95
Kumato Brown Tomato with Shaved Pedro Ximenez Spanish Goat Cheese, Baby Arugula, Kale
and Julienne Garden Vegetables with a Spanish Sherry Walnut Vinaigrette
(Suggested Wine: Sonoma Cutrer, Chardonnay, Sonoma, California)

Plantain Fried Deviled Duck Eggs GF \$7.95
with Crumbled Bibber Bacon and Salmon Roe on a Pickled Vegetable Slaw
(Suggested Wine: Ferrari-Carano, Fume Blanc, and Sonoma, California)

ENTREE SELECTIONS

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

Prime New York Strip Au Gratin GF \$35.95
16 oz. New York Strip topped with Organic Smoked Blue Cheese
on Roasted Fennel Demi with Cauliflower Polenta, Sautéed Mushrooms and Baby Vegetables
(Suggested Wine: Franciscan, Cabernet Sauvignon, Napa Valley, California)

Sautéed Soft Shell Crabs GF \$24.95
Rice Flour Sautéed American Harvested Soft Shell Crabs on a Lemon Butter Sauce
with Yellow and Red Beets, Golden and Purple Potatoes and a Tomato Citrus Sabayon
(Suggested Wine: Domaine Ste. Michelle, Brut, Columbia Valley, Washington)

Charleston Chicken Breast \$25.95
Southern Crab and Shrimp Stuffed Imperial Chicken Breast
on Roasted Vegetable Grits with Crayfish Butter Sauce
(Suggested Wine: La Toledana, Gavi di Gavi, Piedmont, Italy)

Tempura Jumbo Fried Crab and Rock Shrimp \$27.95
with Wok Sautéed Jasmine Rice, Baby Bok Choy, Napa Cabbage, and Heirloom Carrots
in a Ginger Toasted Spring Roll Basket with Wasabi Crème Fraiche
(Suggested Wine: Barone Fini, Pinot Grigio, Italy)

BUTCHER BLOCK

Chicken Marsala or Piccata \$16.95

Roasted Duckling \$25.95
served with an ala orange demi

Lamb Chops \$40.00

CAB Filet Mignon 6oz - \$34.95

CAB New York Strip 14oz - \$32.95

Sauces: mushroom demi, red wine demi or traditional

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

GF - Gluten Free

 - Vegetarian