

# CHEF TONY'S SIGNATURE MENU

## APPETIZERS

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**Yellow Curry Crab and Shrimp** GF \$14  
with Udon Noodles, Julienne Garden Vegetables and a Grapefruit Ponzu Sauce

**Seared Sea Scallops** GF \$12  
with Iberian Chorizo, Roasted Purple Potatoes and Corn with Saffron Aioli

## SALADS

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**Prosciutto and Goat Cheese Salad** GF \$13  
Crisp Prosciutto, Fuji Apple, Goat Cheese, Candied Almonds, and Dates  
with Baby Red Romaine, Arugula and a Fig Vinaigrette

**Buffalo Mozzarella Salad** \$14  
Marinated Long Stemmed Artichoke Heart, Organic Heirloom Cherry Tomatoes, Buffalo Mozzarella,  
Baby Greens and Garlic Crostini with a Roasted Garlic Vinaigrette

## ENTREE SELECTIONS

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*Entrée dishes are served with the vegetable and starch of the day and  
accompanied by your choice of small house salad, caesar, or a cup of our soup du jour.*

**Jumbo Lump Crab Cakes** \$28  
with a Lemon Butter Dill Sauce

**Traditional Rack of Lamb** \$40  
Rubbed with Dijon Mustard and Covered with Fresh Herb and Buttered Bread Crumbs  
served with Mint Jelly and a Rosemary Demi

**Roasted Organic Free Range Hen** GF \$24  
with Lemon and Heirloom Tomato Tapenade

**Lobster and Wild Mushroom Risotto** GF \$34  
Maine Lobster, Sautéed Wild Mushrooms, Lobster Butter, Parmigiano-Reggiano and Short Grain Rice

**Applewood Bacon Wrapped Veal Tenderloin** GF \$32  
with Roasted Eggplant Polenta and Bone Marrow Demi

**Kansas City Prime Strip Loin** GF \$42  
Sautéed Onions, Mushrooms and Peppers with Red Wine Demi

## BUTCHER BLOCK

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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** \$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