

# SIGNATURE MENU

## STARTERS

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### **Sicilian Stuffed Calamari** GF \$12.95

Tender Calamari stuffed with Fregola Sarda Couscous, Roasted Garlic, Spinach, Kalamata Olives and Sundried Tomatoes on a Basil Rosemary Heirloom Tomato Reduction with Fried Squid Ink Pasta  
*(Suggested Wine: Chalk Hill, Sauvignon Blanc, Sonoma, California)*

### **Cuban Tostones de Ropa Vieja** GF \$9.95

Fried Green Plantain Cups filled with Beef Tenderloin Ropa Vieja, Roasted Poblano and Tomatillo Sauce accompanied by a Mango Cashew Citrus Salad  
*(Suggested Wine: Conquista, Malbec, Argentina)*

### **Jumbo Lump Crab Salad** GF \$15.95

Floridian Red Grapefruit, Navel Orange, Baby Arugula and Artisan Baby Greens laced with a Spanish Sherry Vinaigrette and topped with Jumbo Lump Crab Salad  
*(Suggested Wine: Ferrari, Carano, Fume Blanc, Sonoma, California)*

## ENTREE SELECTIONS

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

### **Wagyu Flat Iron Steak** GF \$34.95

on a Roasted Fennel Bone Marrow Demi with Black Truffle Arancini, Sautéed Wild Mushrooms and Charred Baby Vegetables  
*(Suggested Wine: Roth, Cabernet Sauvignon, and Alexander Valley, Sonoma, CA)*

### **Cherrywood Smoked Golden Tile** GF \$26.95

served over Sautéed Red Swiss Chard, Purple Potatoes and a Kalamata Olive Buerre Blanc with Smoked Trout Roe  
*(Suggested Wine: Sonoma Cutrer, Chardonnay, Russian Valley, Sonoma, CA)*

### **Hudson Valley Duck Breast** \$28.95

Apple Cider Brined Duck Breast with Roasted Acorn Squash, Corn and Blueberries on a Lingonberry Cream Reduction with Purple Rice Polenta and Wood Grilled Asparagus  
*(Suggested Wine: Bourgogne, AOP Vin, Descombe, Burgundy, France)*

### **Tempura Jumbo Fried Crab & 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: Joseph Drouhin, Chablis, Burgundy, France)*

## 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