

Appetizers

Jumbo lump crab cake fried and served with a horseradish Dijon mustard sauce - 9 ea

Calamari seasoned and flash fried tossed with tomatoes, pepperoncini peppers, capers and green onion served with marinara sauce - 9

Puff pastry wrapped and baked with duck confit, Portobello mushroom, bacon, tomato, spinach and gorgonzola cheese with brandy demi glace - 10

Artisan cheese selection served with toasted baguette and olive tapenade - 12

Seared foie gras on grilled baguette with melted cambozola cheese, prosciutto di Parma, cranberry-clove port wine jam, fried sage - 10

Portobello mushrooms, spinach and roasted tomatoes on grilled baguette with basil pesto, goat cheese and balsamic reduction - 9

Steamed Little Neck clams with saffron, yellow curry-roasted tomato white wine butter sauce - 12

Soups & Salads

Spinach salad with basil balsamic vinaigrette, honey glazed pecans, caramelized onions, fresh strawberries and gorgonzola cheese - 6

Tomato Caprese, mix greens tossed with black pepper, extra virgin olive oil, sherry vinegar, topped with garlic marinated mozzarella, grilled tomatoes and basil - 7

Caesar salad with traditional anchovy dressing and shaved parmesan - 5

House salad, mixed field greens with cucumber, grape tomato, julienne carrots, sliced red onion and garlic croutons - 5

BLT salad with iceberg lettuce, crispy bacon, roma tomatoes, cured olives, feta cheese, garlic peppercorn dressing - 7

Truffled mushroom cream soup with fried spinach - 6

Tomato Crab Bisque - 7

Arugula salad tossed with pomegranate-raspberry vinaigrette, port wine poached pear, goat cheese and dried blueberries -7

Entrees

Duck Breast pan seared and served with a pomegranate-cherry port wine reduction - 26

Grilled 8 oz Beef Tenderloin with smoked bleu cheese and Cabernet Sauvignon wine reduction - 32

Grilled 14 oz Ribeye with a crimini mushroom and roasted garlic demi glace -30

Pan seared Chilean Sea Bass with a roasted tomato butter sauce - 30

Pan seared Sea Scallops with grilled oyster mushrooms in a white wine lemon butter sauce - 28

Stuffed Chicken breast with spinach, lump crab, bacon and mushrooms, breaded and fried, served with Boursin cheese cream sauce - 28

Fresh Fish selection served with your choice of Romesco or saffron butter sauce - 30

Beef Tenderloin Medallions pan seared with a green peppercorn brandy sauce - 28

Grilled Pork Tenderloin topped with house made Portobello veal sausage, brandy-Dijon demi glace - 26

Pan Roasted All Natural Chicken with white wine, herbs, garlic & lemon marinade, pan jus sauce - 24

Pasta

Seared steak with Portobello mushrooms, roasted tomato, basil pesto cream sauce, fettuccini - 22

Sides

4oz Grilled Lobster Tail-12 4oz King Crab Legs-12

(Choice of two sides with entrée)

- Broccoli with white cheddar truffle fondue
- Stuffed tomatoes with goat cheese and spinach
- Scalloped potato
- Bacon and crimini mushroom risotto
- Grilled asparagus with hearts of palm
- Spinach with grilled oyster mushroom
- Roasted fingerling potatoes with garlic and herbs
- Minnesota wild rice with sundried tomatoes
- Green beans with chorizo and tomatoes