



Appetizers

Phyllo-Wrapped Mushrooms

Button and oyster mushrooms wrapped in phyllo dough then baked golden brown
Served with a roasted red pepper crème

\$12

Smoked Trout Dip

Fresh trout, smoked on site, then blended with herbs and cream cheese
Served with toasted baguette

\$12

Jumbo Lump Crab Cake

A blend of lump crab meat, bread crumbs and aromatic herbs
Seared golden brown and served on roasted red pepper crème

\$13

Calamari

Thinly sliced squid, marinated in buttermilk, breaded and flash fried to perfection
Served with chipotle aioli

\$12

Baked Fontina

Fontina cheese baked with olive oil, parsley, thyme, rosemary and garlic
Served with toasted baguette

\$10

Soups and Salads

Roasted Onion Soup

A unique blend of roasted onions, brandy and fresh crème

\$8

Soup du Jour

Ask your server about today's selection

\$8



House Salad

Fresh artisan mixed greens with tomatoes, cucumber, red onion,
feta cheese and house made croutons
Choice of red wine vinaigrette, creamy basil arugula or bleu cheese dressing
\$8

Caesar Salad

Crispy romaine lettuce, creamy Caesar dressing, cherry tomatoes, red onion,
parmesan crisp and herbed croutons
\$9

Wedge Salad

Iceberg lettuce, cherry tomatoes, red onion, sunflower kernels, dates,
candied bacon, bleu cheese crumbles and house made bleu cheese dressing
\$10

Spinach Arugula Salad

Mixed artisan greens, spinach, arugula, candied pecans,
red onion, cherrywood smoked bacon,
bleu cheese and dried cranberries
Served with honey lavender vinaigrette
\$10

Entrees

Fresh Ahi Tuna

Ahi Tuna filet pan seared
Served on basmati rice with sesame-scallion tomato relish and asparagus
Topped with wasabi mayo and brown sugar teriyaki reduction
\$35

Pecan Crusted Rainbow Trout

Local rainbow trout filet encrusted in pecans and pan fried in brown butter
Served with wild rice blend, broccolini and fresh lemon
\$24

Jumbo Lump Crab Cakes

Two of our jumbo lump blue crab cakes served on an arugula salad
Topped with roasted red pepper crème
\$31



Catch of the Week

Ask your server about our offerings at market price

Stuffed Portabella Mushroom

Portabella steak stuffed with a blend of goat, feta and cream cheese

Topped with bread crumbs and browned in the oven

Topped with caramelized shallots, fresh wilted spinach, roasted red peppers, zucchini and yellow squash in a garlic white wine sauce

Nested in an Israeli couscous

\$26

Stuffed Chicken Breast

Grilled chicken breast stuffed with brie cheese, apples, onions and dates

Topped with chicken au jus

Served on pan fried polenta cakes with broccolini

\$25

Sous Vide Duck Breast

Slow cooked duck breast seared and sliced

Served with crispy pork belly, herb truffle potatoes and asparagus

Topped with a gorgonzola vinaigrette

\$34

French Style Stuffed Pork Chop

Lightly floured and pan seared

Stuffed with a blend of onions, shallots, apples and braised pork belly

Served with whipped potatoes and asparagus

\$32

Linguine with Roasted Red Pepper Sauce

Linguine with roasted red pepper and white wine sauce, shrimp,

Spicy chorizo mussels, spinach and mushrooms

Topped with shredded parmesan cheese

\$28

Filet Mignon

8 oz. Filet of beef grilled to your liking

Topped with jumbo lump crab meat and shellfish crème

Served with whipped potatoes and asparagus

\$36



Braciolo

Lightly pounded beef tenderloin brushed with basil-infused extra-virgin olive oil
Stuffed with roasted red peppers, Swiss cheese and seared wild mushrooms
Served medium rare with herb truffle potatoes and topped with fresh herb crème
\$32

House-Smoked Prime Rib

12 oz. cut to order, served with natural au jus, horseradish aioli,
fried arugula and whipped potatoes
\$28

Steak Au Poivre

Pan seared 10 oz. strip loin with a' la minute pan sauce of peppercorns, shallots,
garlic, brandy crème, herbs and veal glaze
Alongside herbed truffle potatoes and asparagus
\$30

Desserts

Tiramisu

Lady fingers soaked in coffee liqueur layered with mascarpone cheese
and white chocolate mousse

Molten Chocolate Cake

Dark chocolate cake with hot liquid center
Served with vanilla bean ice cream

Sweet Potato Cheese Cake

With ginger snap crust and house made whipped cream

Dessert of the Week

Ask your server for our offerings

All Desserts \$10

Children's Menu Available Upon Request