

Starters

Soup Du Jour

Cream of Wild Mushroom, Spring Vegetable or Sweet Corn & Crab

Escargot & Wild Mushrooms 13

w/ tarragon garlic cream over crustinis

Crab Soft Pretzel 10

w/ melted cheese

Vegetarian Selection

Florentine Style Eggplant Parm 18

layered w/ creamed spinach, wild mushrooms, sautéed onion & Boursin cheese. Served over angel hair pasta w/ roasted red pepper pesto (walnuts) & topped w/ mozzarella.

Tortilla Stack 18

layered w/ spicy mashed sweet potatoes, roasted corn, spinach, black & white beans, guacamole, veggie chorizo sausage & a Mexican cheese blend. Topped w/ a roasted pineapple salsa & served w/ jalapeno honey mustard slaw.

Entrées

Filet Mignon w/ Tomato Bacon Jam 33

over white truffle au'gratin potatoes

14 oz Ribeye Steak topped with Shrimp 34

topped w/ creamy cajun shrimp sauce

Seafood Fra Diavolo (mussels, shrimp & scallops) 26

over spaghetti with bell peppers, roasted tomatoes, garlic, scallions and spicy marinara

Broiled Scallops over Sautéed Wild Mushrooms, Spinach & Bacon 28

topped w/ goat cheese & balsamic glaze

Tomato Basil Mahi Mahi 24

over zucchini & sautéed spinach

Baked Salmon Topped w/Artichoke & Asiago Cheese 25

over brown rice & quinoa

Braised Beef Short Rib 26

over potato filling w/ a red wine demi-glaze

Prime Rib 33

14oz cut

Seasonal Dressings

Blueberry Balsamic, Lemon Poppyseed, Strawberry Pink Champagne or Maple Pomegranate

