



## Starters

Snow Crab Bisque- jumbo lump of crab with a dollop of sherry cream	8
Soups du Jour- soup of the day	8
Heirloom Caprese- tomatoes, buffalo mozzarella	15
Apple Bacon- crisp greens, grilled chicken with granny smith apples	9
Grilled Avocado- frisee cherry tomatoes queso fresco	12
Grilled Flatbread- warm chevre, sundried tomato & olive pesto	13
Grilled Portabella & Shiitake Mushrooms- drizzled with balsamic vinegar & truffle oil	10
Carpaccio- kobe beef with hawaiian pink salt	11
Jumbo Shrimp cocktail- served with a horseradish citrus cocktail sauce	12
Seared Tuna- chile de arbol & avocado cream	14

## Small Plates

Eggplant with Mozzarella- tomato rosemary vegetables	9
Pineapple & Maytag- maytag blue cheese & fresh cut pineapple	12
Grilled Lemon Chicken- mixed greens, feta cheese and tomatoes	13
Penne Pasta - sofrito sauce with Italian sausage, shrimp or chicken	12
Paella – saffron flavored rice with a variety of meats and shellfish	13
Crab Cakes- smoked peppers with rémoulade orange zest and crackers	12
Seared Ahi Tuna- with soy sauce, ginger, garlic and jalapenos	15
Barramundi Ceviche' - tomatoes, onions, jalapenos & cilantro cooked in lime juice	15
Scallops - sautéed with julienne bacon, carrots and scallions	14
Shrimp- grilled with avocado salsa, tomatoes, cilantro and a chipotle aioli cream	15



## *Specialties*

*Includes chef's winter salad*

Tenderloin- with parsnip purée, oyster mushrooms, squash and sauce	30
New York Strip- with royal trumpet mushrooms, grill asparagus and a cognac cream	33
Lamb Chops- pinn oak farms double chop with rosemary & thyme in a lamb demi glaze	35
Barramundi- drizzled with a tarragon orange vinaigrette over a bed of black rice	29
Pan Roasted Salmon- grilled green onions with Cajun essence	26
Jumbo Diver Scallops- served with polenta and a white balsamic reduction	34
Pancetta Wrapped Shrimp- celery root puree & sautéed vegetables	26
Roasted Half Chicken- with wild rice risotto, cranberry chutney and topped with brie	20
Pomegranate Duck- served in a maple glaze with wild rice risotto	28
BBQ Baby Back Ribs- full slab slowly cooked with a southern style sauce	19
Short Ribs- served with grilled Italian broccoli, herb mash potatoes, spinach emulsion	21
Lamb Osso Bucco- tender shanks slowly simmered & served with creamy polenta	24
Pork Chop- crusted in Chinese 5 spices with braised cabbage & roasted sweet potatoes	24