

Menu

STARTERS & SALADS

SHAREABLE ARTISAN CHEESEBOARD

Chef's Choice of Five Varieties of Cheeses, Jam, Greek Olives, Cornichons, Infused Honey,
Served with Sliced Baguette & Artisan Crackers **28**
Add Charcuterie - Chef's Choice of Three Cured Meats **38**

HOUSE-MADE BACON ARANCINI

Smoked Gouda Mornay **10**

FRESH STRAWBERRY BRUSCHETTA

Balsamic Reduction, Sourdough Crostini, Whipped Honey Ricotta, Fresh Basil **13**

FRIED CALAMARI

Citrus Zest, House Cocktail Sauce **14**

CAESAR SALAD

Romaine, Crispy Bacon, Shaved Red Onion, Parmesan Crisps, House Croutons, Caesar Dressing **10**

HOUSE SALAD

Mesclun Lettuce, Grape Tomatoes, Carrots, Red Onion, English Cucumbers,
House Croutons, Lemon-Oregano Vinaigrette **10**

ENTRÉES

PAN-SEARED SALMON

Parsnip Purée, Roasted Asparagus, Crispy Fried Leeks, Cranberry Chutney **24**

PETIT FILET OF BEEF

Cabernet Demi-Glace, Sautéed Brussels Sprouts & Whipped Potatoes **28**

SLOW-ROASTED PRIME RIB

Baked Potato, Sautéed Green Beans, Au Jus **42**

BLACKENED CHICKEN RAVIOLI

Pesto Cream, Sun-Dried Tomatoes, Wilted Spinach, Three-Cheese Ravioli, Shaved Romano **19**

PAN-SEARED DUCK BREAST

Stone-Ground Grit Cake, Blackberry Gastrique, Roasted Broccoli **38**

ROASTED RACK OF LAMB

Dijon Rubbed, Chili-Sweet Potato Purée, Mulled Wine Reduction, Wilted Greens **42**

DESSERT SPECIAL

STRAWBERRY SHORTCAKE