

Appetizers

Baked Oysters on the 1/2 Shell

Topped with Jumbo Lump Crab, Peppered Bacon, Dijon, Shallots, and Romano Cheese \$14.95

Sesame Seared Tuna tossed with Udon Noodles, Julienned Carrots, Cilantro and Green Onion

Surrounded by a Pool of a Peanut Miso Sauce \$13.95

Oven Roasted Roma Tomato Bruschetta Baked in a Delicate Puff Pastry Shell

Garnished with Crispy Pancetta and a Balsamic Drizzle \$10.95

Mussels and Frites

Prince Edward Island Mussels Simmered in White Wine, Butter and Garlic topped with Crispy Fries \$12.95

House Cured Dilled Gravlax on Crispy Toast Points with Cream Cheese

Topped with Grated Eggs, Red Onion and Fragrant Capers \$12.95

Soup du Jour \$4.95/\$5.95

Entrées

Grilled Pork Tenderloin Laced with a Fragrant Red Currant Reduction

Paired with Brown Butter Enriched Potato Gnocchi and Shiitake Mushroom Sautéed with Brussels Sprouts

Full Entrée/\$25.95 Half Entrée/\$14.95

Steak and Frites with a Savory Veal Jus

Grilled 8 Ounce Sliced Terres Major with Crispy Fries...17.95

Pan Seared Duck Breast Drizzled with a Maple Infused Wasabi Reduction

Surrounded with Honey Roasted Yukon Potatoes and an Asparagus and Yellow Squash Hash

Full Entrée/\$28.95 Half Entrée/\$14.95

Marinated Free Range Chicken Breast Glazed with a Savory Butternut Squash & Sage Puree

Nestled on a Bed of Israeli Cous Cous with Tender French Beans

Full Entrée/\$24.95 Half Entrée/\$14.95

Grilled Flat Iron Steak Smothered in a Decadent Tomato Tarragon Hollandaise

Accompanied with Honey Roasted Yukon Gold Potatoes and an Asparagus and Yellow Squash Hash

Full Entrée/\$27.95 Half Entrée/\$14.95

Oven Roasted Rack of Lamb Drizzled with a Pinot Noir Mint Reduction

Paired with Sautéed Brussels Sprouts tossed with Shiitake Mushrooms and Brown Butter Enriched Potato Gnocchi

Full Entrée/\$30.95 Half Entrée/\$15.95

Seared Arctic Char Laced with a Savory Rosemary Beurre Blanc

On a Bed of Green Lentils topped with Sweet Pearl Onions and Glazed Baby Carrots

Full Entrée/\$28.95 Half Entrée/\$15.95

Pan Roasted Florida Grouper topped with a Roasted Fennel and Artichoke Chutney

Nestled on Israeli Cous Cous and Tender French Beans

Full Entrée/\$29.95 Half Entrée/\$15.95

All Full Entrées Served with a House or Caesar Salad

Salads

Seafood Caesar Salad with Gulf Shrimp, Lump Crab and House Cured Dilled Gravlax 15.95

Steak Salad on Grilled Romaine with Red Onion, Candied Walnuts, Garlic Brioche Croutons and a Warmed Gorgonzola Vinaigrette

\$14.95

Tuesday----Pub Night

Wednesday---Prime Rib Night

Thursday--Pizza Night

**There may be a 20% gratuity added to parties of 8 or more or with Separate Checks
We proudly accept Mastercard, Visa and Discover**