



Starters

Pan Seared Crab Cake

layered with roasted tomato, sautéed spinach, goat cheese, basil pesto, and red pepper coulis 11

Baked Goat Cheese

chèvre chaud with Kalamata olives, tomatoes, roasted garlic, and roasted red peppers, served with fresh crostini 12

Crisp Calamari

lightly dusted calamari, fried and tossed with peperoncinis and tomatoes, served with creamy marinara sauce 9

Fried Oysters

local oysters simply tossed in our house seasoning served with Tabasco aioli 12

Sautéed Mussels

fresh local mussels, lightly sautéed with garlic and white wine, finished with a lemon beurre blanc 9

House Made Hummus Trio

roasted garlic, feta and red pepper, jalapeno and cilantro hummus with toasted pita chips 9

Portabella Fries

smoked gouda fondue, balsamic reduction 9

Black Bean Soup cup 4 / bowl 5

Chef's Daily Soup cup 4 / bowl 5



Salads

Pear Salad

gorgonzola, toasted pecans, mixed greens, and strawberries with port wine vinaigrette 8

Roasted Beet Salad

mixed greens, candied pistachios, and crumbled goat cheese with citrus vinaigrette 8

Caesar Salad

romaine hearts, parmesan, croutons and garlic dressing 7

Greek Salad

tangy feta, tomato, cucumber, olives, peperoncinis and bell peppers 8

Additions Chicken 6 Shrimp 7

Crab Cake..... 7 Salmon 7 Fried Oysters 7



Sandwiches

(enjoy with truffled pommes frites)

Reuben

rye and pumpnickel with turkey, corned beef, Russian dressing, sauerkraut and Swiss cheese 11

Black Bean Burger

roasted red pepper, goat cheese and avocado spread on a soft flour bun 10

Half Pound Black Angus Beef Burger

char-grilled, served on a soft flour bun with lettuce, tomato, onion, and pickle 10

enjoy cheese or bacon your burger..... 1

Med Burger

our half pound burger topped with goat cheese and fire roasted red pepper 11

Pasta

Chicken Marsala

bacon wrapped chicken breast, sautéed mushrooms, and red onions in a classic marsala sauce 19

Pasta Carbonara

peas, bacon lardons, white onions, and fettuccini in a light pepper cream sauce 19

Lamb Bolognese

slow braised lamb leg in a Northern Italian tomato sauce served atop fresh fettuccini 19

Locally Made Ravioli

Chef's daily preparation 19

Chicken or Eggplant Parmesan

spinach, mushrooms, and onions tossed with penne in a mild tomato cream sauce 18

Local Shrimp and Seared Scallops

shrimp and scallops atop fettuccini in a spicy sherry cream sauce..... 21

Main Course

(enjoy a small salad or a cup of soup for \$2.50)

Braised Beef Short Rib

bleu cheese roasted potatoes, sautéed spinach, and tomatoes with rib jus 23

Grilled Lamb Chops

smoked gouda macaroni and cheese, sautéed Swiss chard, demi-glaze 24

Grilled Pork Chop

smoked gouda macaroni and cheese, sautéed bacon brussel sprouts, drizzled with demi-glaze 22

Pan Seared Atlantic Salmon

roasted potatoes, sautéed Swiss chard, citrus beurre blanc 22

Roasted Half Cornish Hen

roasted root vegetables, broccolini, a fresh herb jus 19

Chef's Risotto Plate

decadent risotto, seasonal vegetables in unique preparations 17

Lobster Encrusted Grouper

lemon caper risotto, broccolini, served with a citrus beurre blanc 23

Grilled Ribeye

bleu cheese roasted potatoes, grilled asparagus, crispy Cajun onions, mushroom brandy cream 26

Pan Seared Crab Cakes

wild rice, grilled asparagus, citrus beurre blanc 22

All food is prepared in-house and cooked to order. Please allow time for medium well and well done orders.
20% gratuity will be added to parties of six or more.

Executive Chef
Walter Vetsch

General Manager
Kirby Hawkins