

MENU

Appetizers

CRAB CAKE

roasted garlic aioli | smoked paprika oil

CLASSIC CALAMARI

lightly breaded & fried | burnt lemon | garlic aioli

STEAM MUSSEL

shallots | garlic | tomato | white wine | baguette

STRAWBERRY & APPLE SALAD

spinach | walnut | feta cheese | raspberry balsamic dressing

ROASTED GOLD BEET SALAD

spring mixed | feta cheese | picked onions | champagne vinaigrette

CORN CHOWDER

smoked paprika oil | bacon bits | cheddar cheese

Steak & Chops

10 OZ DRY AGED RIBEYE

grilled broccolini | crispy smashed fingerling | herbs butter

8OZ FILET MIGNON

asparagus | boursin garlic mash potato | house steak sauce

BRAISED SHORT RIB

cheesy grits | broccolini | jus

SMOKED 12OZ PORK CHOP PORTERHOUSE

mushroom demi | mac & cheese | seasonal vegetable

Pasta & Seafood

LOBSTER RAVIOLI

roasted squash & corn succotash | lobster cream sauce |
micro greens

BUCATINI SCAMPI

shrimp | clams | cherry tomato confit | spinach
|lemon garlic butter

TORTELLINI ALFREDO

cheese stuffed tri color tortellini | smoked cajun sausage |
cajun alfredo | whipped ricotta

PAN SEARED GROUPER

creole dirty rice | grilled asparagus | lemon butter sauce

MIZO GLAZED SALMON

sundried tomato risotto | fried brussel sprouts | miso glazed

GRILLED SWORDFISH

fingerling potato | seasonal vegetable | puttanesca sauce

ROASTED CHICKEN BREAST

grilled broccolini | sundried tomato risotto | jus

Dessert

YUZU CHEESECAKE

berries coulis | whipped mascarpone cream | caramel sauce

CARAMEL FLAN

caramel popped corn | whipped cream | mint

CHOCOLATE GANACHE CAKE

whipped cream | berries coulis | mint