

# DINNER MENU

## Appetizers

### **Lobster Tacos \* 16**

Tempura-battered lobster tail in a flour tortilla with grilled avocado, Napa slaw & salsa verde.

### **Roasted Fresh Figs \* 9**

Served with gorgonzola & honey drizzle.

### **Crispy Calamari \* 11**

Served with English mustard-lemon aioli, scallions, cilantro & black sesame seeds.

### **Sirloin Negimaki \* 12**

Sirloin steak wrapped around fresh asparagus, seared, & served with a violet mustard vegetable slaw.

### **Lamb Chops \* 13**

Grilled New Zealand lamb chops, marinated with rosemary & garlic. Served with lightly fried brussel sprouts.

### **Chicken Andouille Lollipops \* 11**

Served with béarnaise aioli.

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## Soups

**Soup of the Day \* \$4.00 cup \$5.00 bowl**

**French Onion Soup with Gruyere \* \$5.50 bowl**

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## Salads

### **House Salad \* 5**

Crisp romaine, field greens, tomatoes, cucumbers & shredded carrots.

### **Caesar Salad \* 7/10**

Crisp hearts of romaine, croutons & parmesan cheese. Tossed with Caesar dressing.

### **Goat Cheese Salad \* 10/14**

Panko-crusted goat cheese lightly fried and served over spinach and field greens. Topped with strawberries, red onions, pecans & champagne vinaigrette.

### **Asian Chicken Cashew Salad \* 9/13**

Chicken breast cut into strips & sautéed in sesame oil with red pepper & cashews. Served over field greens with mandarin orange segments & wonton strips.

### **Pecan Chicken Salad \* 10/14**

Field greens, pear, red grapes & pecan-crusted chicken.

### **Steakhouse Salad \* 12/16**

Grilled sirloin over spinach & romaine with bleu cheese crumbles, diced tomato, diced onions, green olives & garbanzo beans.

## Additional Salad Enhancements

Grilled Chicken \* 4

Steak, Shrimp, or Salmon \* 7

## Entrées

### **Grilled Sirloin Steak \* 22**

Grilled Angus sirloin steak sliced & served with Italian salsa verde (fresh herbs, garlic, anchovies, capers, & EVOO). Served over orzo.

### **Filet Mignon \* 42**

Eight-ounce filet mignon topped with garlic-rosemary butter. Served with demi-glace.

### **Veal Involtini \* 26**

Scallopine of veal wrapped around prosciutto, spinach & fontina cheese with a Madeira wine sauce. Served over rosemary spaetzle topped with frizzled carrots & beets.

### **Duck Breast \* 24**

Pan-roasted duck breast served over five-spice farro with a bing cherry-apricot compote.

### **Georgia Chicken \* 20/25**

Chicken breast sautéed with green peppercorns, peach slices & Peach Schnapps.

### **Maryland Crab Cakes \* 24/30**

Jumbo and super lump crabmeat in our special blend of seasonings. Served with sautéed spinach & drizzled with remoulade sauce.

### **Seafood Pot \* 23/28**

Shrimp, scallops, salmon & clams in a saffron-scented broth over gemelli pasta, garnished with broccoli florets.

### **Grilled Vegetable Ravioli \* 17/ 21**

Garnished with grilled vegetables and roast tomato broth.

### **Slow Roasted Pork Belly \* 19/24**

Marinated with tamari & mirin, roasted slowly. Served with bok choy & jasmine rice.

### **Ribeye Chimichurri \* 32**

Twelve-ounce ribeye coated with a mixture of herbs, garlic & EVOO. Seared in a cast iron skillet with cipollini onions.

### **Fresh Catch of the Day**

\*Market Price