



### **SMALL PLATES**

#### **Seafood Scampi**

Argentinian red shrimp, diver scallop, lump crab meat, garlic butter with basil & paprika, grilled baguette, parsley  
18

#### **Chilean Red Crab & Gouda Arancini**

(5) risotto arancini, Marcona romesco sauce, lemon zest, aged pecorino Romano  
13

#### **Smoked Salmon Bruschetta**

house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vinaigrette, crispy capers  
12

#### **PEI Mussels**

sautéed in a white wine butter broth with fresh herbs, tomato & scallion, grilled artisan bread toast points  
13

#### **Tuna & Avocado Tartare\***

ahi tuna, avocado, mango, ponzu marinade, soy caramel, ginger aioli, crispy wontons  
15

#### **Southern Meatballs**

veal-pork-beef meatballs, Nectarine Bourbon BBQ sauce, shaved brussel-carrot slaw, crispy bacon strings, scallions  
13

#### **Crispy Cauliflower**

Aleppo pepper dusted & fried, dill curry yogurt sauce, red pepper coulis, shaved Manchego  
12

#### **Steak Tartare\***

Certified Angus Beef® tenderloin, sous vide egg yolk\*, caper, shallot, lemon emulsion, parmesan, garlic toast  
15

#### **Classic Escargot**

tarragon scampi butter, melted parmesan reggiano, toasted baguette  
13

#### **Grilled Spanish Octopus**

gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction  
15

### **SALADS AND SOUPS**

#### **Poached Pear with Purple Haze Goat Cheese**

candied pecans, dried cranberries, caramelized onion, Urban Farms organic baby lettuce, spiced apple cider vinaigrette  
12

#### **Strawberry and Kale**

baby mixed kales, fresh strawberries, feta, toasted pine nuts, roasted golden beets, dried blueberries, aged balsamic vinaigrette  
11

#### **Italian Wedding Soup**

ditalini pasta, beef - veal - pork meatballs, kale, vegetables  
7

#### **Classic Wedge**

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing  
8

#### **Caesar**

whole leaf romaine, asiago croutons, parmesan tuile, shredded reggiano  
8

#### **Soup du Jour**

market price

Salad Additions: Organic Chicken Breast ... 7    Argentinian Red Shrimp ... 8    Faroe Island Salmon ... 8\*

#### **Artisan Baguette Bread Service ... 4**

parsley-garlic butter, Spanish olive oil & aged balsamic, castelvetro - kalamata - cured black olive tapenade, and roasted red bell peppers

### **UPCOMING EVENTS**

#### **"It's All About Springtime" Wine Paired Patio Party**

Thursday, March 21st, 5:30 pm to 7:30 pm.

Over 30 unique red, white and sparkling wines and 6 wine paired, hand passed hors d'oeuvres.  
\$25 per person (all inclusive)



## MAIN PLATES

### **Seafood Bouillabaisse**

Maine lobster tail, Mayport shrimp, diver scallop, white fish, PEI mussels & Little Neck clams, citrus potato fondant, saffron tomato seafood broth, grilled bread

32

### **Local Flounder**

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto

29

### **Faroe Island Salmon\***

roasted spaghetti squash, haricot vert & slivered almonds, carrot puree, garlic tomato confit, shallot dill beurre blanc

28

### **U10 Diver Scallops**

herbed fingerling potatoes, citrus braised fennel, rainbow swiss chard, acorn squash puree, baby red sorrel

30

### **Braised Boneless Beef Short Rib**

oyster mushroom risotto, sautéed kale, heirloom baby carrots, braised cipollini onion, roasted roma tomato, porcini - braising liquid jus

31

### **Double Bone-in Pork Chop\***

sweet potatoes with a sage & shallot brown butter sauce, brussels with bacon lardons, bourbon-sweet onion gastrique

32

### **Rack of Lamb\***

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction

half rack... 28/ full rack ... 38

### **Goat Cheese Chicken Saltimbocca**

organic chicken breast, smoked prosciutto, fresh sage, asparagus, whipped potato, mushroom marsala pan sauce

26

### **Argentinian Red Shrimp Linguini**

grape tomato, baby spinach, artichoke hearts, roasted crimini, fresh pasta, parsley - white wine - garlic butter sauce, aged pecorino, grilled baguette

27

**Entrée Additions:** Argentinian Red Shrimp ... 8      Maine Lobster Tail ... 15      U10 Diver Scallop ... 5 ea

## MESQUITE GRILLED STEAKS

*All steaks are Certified Angus Beef®, hand cut and served with locally grown greens, caramelized cipollini and cabernet demi glacé*

### Our Hand Cut Steaks\*

Petit Tenderloin (5 oz) ... 29

Full Tenderloin (8 oz) ... 41

NY Strip (14 oz) ... 36

Ribeye (18 oz) ... 42

add a 5oz grilled & butter brushed Maine lobster tail to any entrée ... 15

### Optional Steak Additions

Truffle Compound Butter ... 4

Black Garlic Compound Butter ... 4

Blue Cheese Crumbles ... 5

Roasted Wild Mushrooms ... 5

### Additional Sides

Whipped Potatoes ... 4

Grilled Asparagus ... 5

Sautéed Spinach ... 5

Cauliflower Gratin ... 6

Sautéed Brussels & Bacon ... 6

Heirloom Baby Carrots ... 6

— A SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAK DISHES —

— 20% GRATUITY IS RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 10 OR MORE —

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.