

~Appetizers~

Shrimp Cocktail 16 5 Jumbo Gulf Shrimp served with a Key Lime Aioli and cocktail sauce

Charcuterie Board for Two 17 Assortment of imported and domestic meats and cheese along with marinated vegetables and toasted French baguette

Italian Arancini Rice Balls 15 Stuffed with Burrata Cheese dredged in seasoned crumbs fried until golden brown served on a bed of fire roasted tomato sauce

~Soup~

Lobster Brie Roasted Red Pepper Bisque

~Salads~

Mini Wedge Salad Romaine, Beefsteak tomatoes, chopped egg, applewood smoked bacon topped with an Asian balsamic dressing

> Field Green Salad Field Greens topped with roasted beets, candied pecans, goat cheese and poached pears

~Entrées~ All dinners served with your choice of soup or salad, entrée, and dessert Entrées will be served with Anna Potatoes and asparagus tossed with roasted garlic

> Grilled Center Cut Filet Of Beef 57 Grilled on a potato pancake topped with a ragout of asparagus, roasted corn and oven roasted tomatoes...6oz filet

> Seared Double Cut Berkshire Pork Chop 43 Topped with a Chimichurri sauce and Goat Cheese crumbles

Stuffed South African Lobster Tale 75 Stuffed with crab stuffing, broiled and topped with Bearnaise Sauce

Pan Seared Scallops 42 on a bed of sautéed spinach topped with a blackberry pesto

Chicken Buratta 34 Chicken Cutlets encrusted in Asiago cheese and crumbs sautéed layered with Bruschetta and Burrata cheese finished with a fire roasted red pepper cream sauce

> Four Cheese Ravioli 34 Homemade four cheese ravioli tossed in our signature Bolognese sauce topped with shaved parmesan cheese.

> > ~Desserts~

Crème Brule infused with Baileys Irish Crème served with berries Or Tiramisu Parfait

Menu subject to change due to market availability.

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions