

Lunch Menu - \$15

FIRST COURSE *Choice of:*

Baby Greens Salad: feta, toasted pine nuts, honey balsamic vinaigrette

Caesar Salad: parmigiano reggiano, croutons, asiago cheese crisp

New England Clam Chowder

Lobster Bisque: cream sherry, tomato, lobster (add \$1)

MAIN COURSE *Choice of:*

Grilled Shrimp Salad mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette

Grilled North Atlantic Salmon lobster risotto, grilled asparagus

Shrimp and Geechie Boy Grits white cheddar, tomatoes, bacon, espelette pepper, chives

4 oz. Petite Filet rosemary demi, whipped yukon gold potatoes, grilled asparagus (add \$4)

Dinner Menu - \$33

FIRST COURSE *Choice of:*

Brie, Endive & Pistachio Salad red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette

Caesar Salad parmigiano reggiano, croutons, asiago cheese crisp

Baby Greens Salad feta, toasted pine nuts, honey balsamic vinaigrette

Spicy Creole Gumbo

New England Clam Chowder

Lobster Bisque (add \$1)

MAIN COURSE *Choice of:*

Jumbo Lump Crab Cakes creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus

Pretzel Crusted Trout herb roasted potatoes, haricot vert, endive, bacon mustard vinaigrette

Mesquite Grilled Atlantic Salmon leek fondue, potato sage gratin, mustard vinaigrette

6 oz. Center Cut Filet rosemary demi, whipped yukon gold potatoes, grilled asparagus (add \$5)

8 oz. Lobster Tail choice of two sides (add \$10)

FINAL COURSE *Choice of:*

Vanilla Bean Crème Brûlée raspberries, crisp sugar crust

Apple Croustade cinnamon ice cream, bourbon maple syrup

Chocolate Mousse Cake crème anglaise, raspberries