

Lunch - \$15

Starter (choice of)

Hearts of Romaine Caesar - Parmesan Crisp, Garlic Croutons

Crab and Roasted Corn Chowder - fire roasted corn salsa, chili oil, chives

Crispy Buttermilk Fried Oysters - whole grain mustard, horseradish slaw, cilantro jalapeno aioli \

Entree (choice of)

Cedar Plank Roasted Atlantic Salmon - smoked tomato jus, roasted potatoes and asparagus

Pan Roasted Herbed Chicken Breast - creamy polenta, sauteed spinach, red pepper coulis

Hawaiian Bigeye Ahi tuna - sesame crusted seared ahi tuna served with wasabi mashed potatoes, pan braised baby bok choy, and Mongolian pepper sauce

Sliced Tender Beef Medallions

Dinner - \$33

Starter (choice of)

Crab & Roasted Corn Chowder - fire roasted corn salsa, chili oil, chives

Tuscan Kale Caesar Salad - Tuscan kale, hearts of romaine, parmesan crisp, garlic croutons

Crispy Calamari "Fritto Misto" - cilantro jalapeno aioli, roasted tomato sauce

Entree (choice of)

Crab & Shrimp Stuffed Atlantic Salmon - brie cheese, artichokes, roasted red peppers, arugula, mashed potatoes, vegetables

Pan Roasted Herbed Chicken Breast - creamy polenta, sauteed spinach, red pepper coulis

Truffled Beef Medallions - grilled tender beef medallions, truffle butter, Brussels sprout, bacon, and potato hash

Hawaiian Bigeye Ahi tuna - seared, sesame crusted, wasabi mashed potatoes, pan braised baby bok, and Manolian pepper sauce

Twin Maine Cold Water Lobster Tails (Add \$10) - oven roasted lobster tails, lobster mashed potatoes, drawn butter

Dessert

Vanilla Bean Creme Brulee - carmelized sugar top, fresh seasonal berries

Upside Down Candied Walnut Apple Pie - cinnamon ice cream, caramel sauce

Deep Dish Chocolate Silk Pie - Oreo cookie crumb crust