



Beginnings

Tomato bisque with fresh mozzarella, saffron whipped cream, and basil chiffonade ☼	4
Lobster bisque with thin lobster grilled cheese crisp ☼	5
Greens tossed in balsamic vinaigrette, with roasted pear and Maytag bleu cheese ☼	5
Roasted brussel sprouts with maple glaze, bacon, and crispy onions ★	7
Seared Crab cake and greens tossed with smoked tomato dressing with a wine butter sauce	8
Crab and avocado salad with julienned greens, sundried tomato pico de gallo, chile oil and tortilla chips ☼	8
Grilled tenderloin medallions wth avocado and jalapeno-ginger-soy dressing	12

Valentine's Day Special

Hors d'oeuvres and Sparkling Wine

Mushroom Bruschetta
Cauliflower Mac "n" Cheese
Eggplant-Tomato relish with goat cheese and harissa

Choice of Appetizer
Choice of Entrée
Choice of Dessert

After Dinner Chocolates

Dark chocolate truffle
White chocolate truffle
Crunchy chocolate-hazelnut cookie

\$70 per person

Includes all five courses, sparkling wine, non alcoholic beverages, coffee or espresso drink
(Tax and gratuity are not included)

Entrees

Roasted and grilled chicken with mashed potatoes, green beans, oyster mushrooms and smoked onion butter sauce★	19
Seared Sea Scallops with roasted corn risotto, smoked tomato-shiitake-crab salad, and grilled shrimp broth☼	24
Grilled filet of beef tenderloin with roasted garlic mashed potatoes, grilled asparagus, and veal stock reduction ☼	27
Blue crab tossed with house made linguine and white wine with roasted tomato sauce, greens tossed with aged balsamic vinegar, pine nuts and Parmigiana Reggiano.	25
Chocolate, chile, and coffee rubbed beef tenderloin with white cheddar polenta, black bean relish, veal stock reduction, chile oil and roasted banana ☼	27
Seared snapper with a corn-crab-avocado fritter, buerre blanc and greens with sun dried tomato pico de gallo.★	25
Duck breast schnitzel with spaetzle sautéed in brown butter, with arugula tossed with lemon vinaigrette	24
Chile rubbed shrimp roasted in Shiner Bock butter with Andouille sausage bread pudding, shrimp butter sauce, and greens tossed with roasted tomatoes and shrimp oil	24

*18% gratuity will be added to parties of 5 or more.
Please provide advanced notice for separate checks.*

Owners: Peter and Tara Madden
Executive Chef: Peter Madden

☼ Denotes Gluten-Free Items

★ Denotes Items that can be made Gluten-Free

** There is a risk associated with consuming raw/undercooked animal protein.
Particular illnesses or conditions may place you at higher risk. Please consult your physician for more information.*