



Beginnings

Tomato bisque with fresh mozzarella,
saffron whipped cream, and basil chiffonade 5.50

Spring greens tossed in balsamic vinaigrette,
with roasted pear and gorgonzola cheese 6

Polenta crusted Blue Crab cakes with tomato
buerre blanc, roasted tomatoes and red chile
aioli 12

Roasted grape tomatoes & fresh mozzarella
garnished with aged balsamic vinegar,
tomato oil, pesto and herb salad 8

Sautéed Black Mussels with mustard-
tarragon Sauce, Parmegiana Reggiano and
croutons 9

Blue Crab and avocado salad with chile
sauce, sun dried tomato pico de gallo, and
tortilla chips 12

Classic Caesar salad with Parmegiana
Reggiano and croutons 6

Shrimp tempura with wasabi aioli and fresh
snapper tartare dressed with ginger-honey-
chile sauce 12

Spinach salad tossed with roasted garlic-
balsamic vinaigrette and brown butter, with
peppered fresh goat cheese and roasted
pepper relish 7

Beef tenderloin medallions with avocado
and a jalapeno-ginger soy dressing 12

Entrees

Grilled Ribeye Steak with a Yukon Gold
Potato and gorgonzola cake, grilled
asparagus, and caramelized onion veal stock
reduction 24

Angel Hair pasta with all white crab meat,
roasted tomatoes, white wine butter sauce,
pesto, pine nuts, and Parmegiana Reggiano 19

Grilled Chicken breast with roasted garlic
mashed potatoes, grilled asparagus, tomato
buerre blanc and tomato-caper relish 17

Seared Sea Scallops with lobster-tomato
risotto, fresh peas, herb salad tossed in brown
butter and aged balsamic vinegar, with a
tomato buerre blanc sauce 22

Grilled filet of beef tenderloin with roasted
garlic mashed potatoes, grilled asparagus, and
veal stock reduction 25

Seared Salmon with gorgonzola mashed
potatoes, spinach in brown butter sauce,
tomato buerre blanc, and tomato-caper relish 19

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, and avocado
fritter, tomato buerre blanc, and an asparagus-
sun dried tomato salad 23

Braised boneless beef short rib, with roasted
yukon gold potatoes, roasted garlic, asparagus
and red wine sauce 23

Grilled filet of beef tenderloin with black
beans, scalloped sweet potatoes, and roasted
green chiles 25

Grilled jumbo shrimp with a shredded potato-
onion cake, roasted corn sauce, and arugula
and greens tossed with roasted pepper relish 24

Chile rubbed seared pork chop with andouille
sausage jambalaya, grilled okra, and gumbo
sauce 20