

## First

### Fromage and Charcuterie

Daily Selection of cured meats and artisan cheeses paired with flavorful accompaniments.  
\$18

### Blue Crab Cake

Jumbo Lump Blue Crab, Sun-dried Tomato Vinaigrette Pine Nut Green Raisin Caper Chutney \$14

### Polenta Fries

White Truffle Aioli Roasted Red Pepper Catsup \$9

### Pork Satay

Grilled Pork Satay served with Peanut Sauce \$13

### Apricots Wrapped in Bacon

\$11

### Olive and Artichoke Bread

French bread topped with an artichoke spread, Kalamata olives, tomato, Italian cheeses, baked until hot. \$13

### Shrimp and Crab "Martini"

Blue Crab and King Crab tossed in a light Dijon dressing garnished with chilled shrimp cocktail.  
\$15

## Next

### Kale Caesar Salad

Kale, red onion, white anchovies and brioche croûton. \$7 | Large \$14

### House Salad

Crisp greens topped with cucumber slices, tomatoes, marinated red onions, seasonal vegetables and sunflower seeds. \$4 | Large \$8

### Greek Salad

Red onion, pepperoncini, Feta cheese, kalamata olives, cucumber and tomatoes.  
Tzatziki and oregano vinaigrette \$6 | \$12

### Warm Bacon Spinach Salad

Red Onion, green apple, goat cheese, almonds, dried cherries 7 | \$14

### Soup of The Day

\$8

# Third

## Dry Aged Blue Cheese Burger

8 Ounce dry aged beef Patties, with blue cheese, arugula, roasted red pepper, pickled onions, Chorizo catsup. Served with Polenta Fries. \$19

## Spring Pasta

Sautéed morels, portabella, ramps and asparagus with a ricotta stuffed pasta. \$33

Add Shrimp or Chicken \$7

## Raspberry Chicken

Pecan Breaded crispy chicken breast. Served with Wild Rice Medley and Vegetables \$19

## **NEW** Crusted Halibut

Served over Cannellini Beans with Tomatoes, spinach and basil \$35

## Duck Cherry Char Siu

Grilled half duck, glazed with a cherry BBQ sauce served over a Soba noodle salad \$31

## Beef Tenderloin

2 four ounce filet with herbed demi glace and Yukon gold mashed potatoes \$43

## Grape Leaf Salmon

Skuna Bay Salmon. Wrapped in Grape Leaf and poached in Tabor Hill Chardonnay. Served with Wild Rice Medley Sautéed Vegetables. \$31

## **NEW** Marinated Rack of Lamb

Grilled lamb rack served with asparagus, savory gruyere and ramp bread pudding. Mint sauce \$39

## Shrimp and Scallops

Sautéed in Butter and Bacon Jalapeño Cheddar Cheese Grits \$30

## Side

## Bacon Jalapeño Cheddar

### Cheese Grits

\$7 Side \$5 Sub

## Wild Rice Medley

\$6 Side | \$4 Sub

## Yukon Gold

Garlic mashed potatoes \$6 Side | \$4 Sub

## **NEW** Creamed Spinach

\$6 Side | \$4 Sub

## Parmesan Risotto

\$6 Side | \$4 Sub