

Appetizers

Fromage and Charcuterie

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

Pork Satay

Grilled Pork Satay served with Peanut Sauce \$13

Polenta Fries

White Truffle Aioli Roasted Red Pepper Catsup \$9

Blue Crab Cake

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

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

Soup and Salad

House Salad

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

Kale Caesar Salad

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

Sautéed Shrimp \$22 Grilled Chicken \$19

Soup of the Day

\$8

Warm Bacon Spinach Salad

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

Sautéed Shrimp \$22 Grilled Chicken \$19

Greek Salad

Red onion, pepperoncini, Feta cheese, kalamata olives, cucumber and tomatoes.

Tzatziki and oregano vinaigrette

\$6 | \$ 12

Sautéed Shrimp \$22 Grilled Chicken \$19

Sandwiches

Black Bean Burger

Lettuce, tomato, sprouts, Fontina cheese and chipotle mayonnaise, red onion jam. With sweet potato fries. \$16

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

NEW Oyster Po' Boy

Fried oysters on a baguette with smoked gouda, duck bacon, lettuce, tomato and onion. Topped with a Spicy Remoulade \$17

Grilled Chicken Club Sandwich

Crisp Bacon, lettuce and tomatoes. French Fries \$16

Pork Souvlaki

Skewered pork served on a warm Pita with red onion, pepperoncini, Feta cheese, kalamata olives, cucumber and tomatoes. Tzatziki and oregano vinaigrette \$16

Lunch

Raspberry Chicken

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

Grape Leaf Salmon

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

Beef Tenderloin

Four ounce Angus tenderloin fillet. Served with Yukon Gold horseradish mashed potatoes. Finished with garlic herb demi glace. \$27

Frittata of the Day

Served over a mixed lettuce and rocket salad with seasonal vegetables. \$18

Shrimp Pasta

Shrimp sautéed with seasonal vegetables, basil pesto, parmesan cheese and Bucatini pasta \$22