APPETIZERS

CATCH OF THE DAY CEVICHE 16.
Locally caught catch of the day served with wontons

CRAB CAKES 15.
Pan fried and served with a three mustard cream sauce

BLACKENED TUNA 18.
Blackened and pan seared tuna bites served with seaweed salad, pickled ginger, wasabi, soy sauce, and sesame seeds

STREET CORN GUACAMOLE 16.
Guacamole topped with chipotle street corn and feta cheese, finished with a drizzle of truffle oil and served with wontons

SHRIMP SCARGOT 18.
Shrimp cooked in white wine and garlic butter, topped with toasted goat cheese and served with crostini

SPINACH AND ARTICHOKE DIP 16.
Loaded with shaved parmesan cheese and served in a sourdough bread bowl

BAKED BRIE 19.
Brie cheese wrapped in a puff pastry, served with crostini, apples, craisins, and raspberry preserves

GARLIC BREAD 8.
Toasted French bread with melted garlic butter, served with marinara

Add cheese for 2.
SALADS

Our salads and micro greens are locally grown at Brown Sugar Farms they are available in appetizer or entrée sizes


XO SALAD 12./17.
Mixed greens topped with, spiced almonds, granny smith apples and goat cheese, served with our house made sherry vinaigrette

CAESAR SALAD 10./14.
Classic Caesar with house made garlic croutons and shredded parmesan

SPICY THAI SALAD 12./17.
Grilled chicken, Thai peanut noodles, crispy wontons and toasted sesame seeds, served over mixed greens, with our house made Thai dressing and sweet chili sauce

CHOPPED SALAD
Chopped mixed greens topped with diced chicken, tomatoes, onions, bell peppers and cheddar cheese, topped with sliced avocado and served with a creamy jalapeno dressing
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY

GLUTEN FREE OPTIONS AVAILABLE

20% SERVICE CHARGE FOR PARTIES OF SIX OR MORE

ENTREES

PAN SEARED SCALLOPS 36.
Pan seared scallops topped with bacon jam and served with sweet corn polenta

**BLACKENED TUNA**

Blackened and pan seared Tuna, served rare over roasted garlic mashed potatoes and sautéed vegetables, finished with sweet chili sauce, pickled ginger, wakame, and sesame seeds

**CATCH OF THE DAY**

Your choice of preparation: Jerk-rubbed and topped with grilled seasonal fruit salsa, or grilled and topped with chimichurri, finished with Brown Sugar Farms' local micro greens tossed in a lemon-truffle vinaigrette. Served with grilled smashed plantains and sautéed vegetables

**SHRIMP OR TOFU LINGUINI**

Blackened or grilled, over linguini, served with garlic bread. Choose one of our house made sauces: garlic and white wine or parmesan cream

**BACON WRAPPED AND STUFFED CHICKEN BREAST**

Spicy herb cream cheese stuffed chicken breast, wrapped in bacon and topped with a spicy brie cream sauce, served with roasted garlic mashed potatoes and sautéed vegetables

**RIBEYE**

Espresso rubbed Ribeye topped with a gorgonzola cream sauce, served with roasted garlic mashed potatoes and sautéed vegetables

**LAMB CHOPS**

Char grilled lamb chops served with roasted garlic mashed potatoes and grilled asparagus, finished with a sweet balsamic reduction

**LASAGNA**

Layers of ground beef, spicy Italian sausage, pepperoni, spinach mozzarella, and ricotta cheese served with toasted garlic bread

**LAMB SHANK POT PIE**

Red wine braised lamb shank, mixed vegetables, and roasted garlic mashed potatoes topped with puff pastry