

## 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, raisins, 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*

*Add chicken 6. Blackened Tofu 6. Marinated Portabella Mushroom 8.*

*Flank Steak 9. Shrimp 10. Mahi Mahi 10. Seared Tuna 12.*

### **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**

17.

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

### **CAPRESE SALAD**

15.

Mixed greens topped with sliced roma tomatoes, and fresh mozzarella, finished with chopped basil, balsamic reduction and extra virgin olive oil

*\*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**

**32.**

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**

**34.**

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**

**30./27.**

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**

**30.**

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**

**36.**

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

### **LAMB CHOPS**

**34.**

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

### **LASAGNA**

**30.**

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

### **LAMB SHANK POT PIE**

**36.**

Red wine braised lamb shank, mixed vegetables, and topped with puff pastry