

APPETIZERS

- CATCH OF THE DAY CEVICHE** 19.
Locally caught catch of the day served with wontons
- CRAB CAKES** 18.
Pan fried and served with a three mustard cream sauce
- BLACKENED TUNA** 21.
Blackened and pan seared tuna bites served with seaweed salad, pickled ginger, wasabi, soy sauce, and sesame seeds
- STREET CORN GUACAMOLE** 18.
Guacamole topped with chipotle street corn and feta cheese, finished with a drizzle of truffle oil and served with wontons
- SHRIMP SCARGOT** 20.
Shrimp cooked in white wine and garlic butter, topped with toasted goat cheese and served with crostini
- BRUSCHETTA** 17.
Crostini fresh mozzarella, tomato, onion, basil, balsamic reduction
- SPINACH AND ARTICHOKE DIP** 19.
Loaded with shaved parmesan cheese and served in a sourdough bread bowl
- BAKED BRIE** 22.
Brie cheese wrapped in a puff pastry, served with crostini, apples, raisins, and raspberry preserves
- GARLIC BREAD** 10.
Toasted French bread with melted garlic butter, served with marinara. *Add cheese for 3.*

SALADS

*Our salads and micro greens are locally grown at **Sugar Brown Farms***

Available in appetizer or entrée sizes

Add chicken 8. Blackened Tofu 8. Marinated Portabella Mushroom 10.

Flank Steak 11. Shrimp 13. Mahi Mahi 13. Seared Tuna 15.

XO SALAD 14./19.

Mixed greens topped with, spiced almonds, granny smith apples and goat cheese, served with our house made sherry vinaigrette

CAESAR SALAD 13./17.

Classic Caesar with house made garlic croutons and shredded parmesan

SPICY THAI SALAD 16./20.

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 20.

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 17.

Slices of fresh mozzarella, roma tomatoes, and basil finished with balsamic reduction



**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

38.

Pan seared scallops topped with bacon jam and served with sweet corn polenta

BLACKENED TUNA

36.

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

36.

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

SHRIMP OR TOFU LINGUINI

33./30.

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

34.

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

39.

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

LAMB CHOPS

38.

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

LASAGNA

35.

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

LAMB SHANK POT PIE

38.

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