

Starters

Spicy Quaymas Prawns

lobster risotto, vanilla butter sauce,
crispy leeks

12

Ahi and Lump Crab Roll

cucumber yogurt coulis,
mango, cilantro oil

12

Cold Scottish Smoked Salmon

asparagus, citrus salad
basil oil

10

Soups

Chef's Daily Soup

Cup 4 Bowl 5

Gazpacho

Cup 4 Bowl 5

She Crab Bisque with Sherry

Cup 4 Bowl 5

Salads

Wedge Salad

iceberg lettuce, blue cheese, bacon
tomatoes, green goddess dressing

6

Crispy Baby Arugula Salad

candied walnuts, sun dried cranberries
Gorgonzola vinaigrette

6

Special

Consuming raw or undercooked meats, seafood and shellfish may increase your risk of food borne illness. These items may contain raw or undercooked ingredients.

Entrées

Pan Seared Sea Scallops 28

wild mushroom potato mousseline, foie gras butter
truffle vinaigrette

Grilled Filet of Beef 28

roasted sweet potato purée, cipollini and chayote squash
oyster mushrooms

Prosciutto Wrapped Berkshire Pork Tenderloin 24

wild mushroom risotto, glazed baby carrots
green peppercorn

Basil Marinated

Colorado Rack of Lamb 28

Lite Portion 22

Mediterranean Israeli couscous salad, mint gastrique

Veal Scallopini 26

Maine lobster, asparagus spears
bearnaise sauce

Sonoma Farms Organic Chicken Breast 22

chervil yukon gold potato puree, chayote squash
rosemary demi

Soy Lime Ginger Glazed Sturgeon 26

jumbo prawn and edamame, lobster broth
crispy crab stuffed artichoke

Baked Local Red Snapper 28

encrusted with lobster and wild mushroom, a roasted asparagus
and saffron cream sauce

(V) *Wild Mushroom and Spinach Terrine 24*

Ricotta cheese and tofu, Putanesca sauce

(V) Vegetarian Option