

Appetizers

Soup du Jour	8.
Asian Pork Dumplings – over seaweed salad, sweet and sour dipping sauce	11.
Jamaican Seared Sea Scallops – over fresh corn and black bean salsa	13.
Lamb Meatball Sliders – aged provolone, sautéed onions and peppercorn	11.
Baked Camembert – apple slice, nuts, honey baguette	12.
Escargot with Crimini - garlic- parsley butter, lemon, toasted baguette	12.
Carpaccio – thinly pounded filet mignon with white truffle, Parmesan and braised leeks	12.
Jumbo Lump Crab Cocktail – with avocado, toasted sesame oil and black sesame seeds	14.
Italian Sausage and White Bean Ragout - with spinach, tomatoes	12.
Seared Tuna Teriyaki – shaved cucumber, sesame black rice	14.
Duck Pâté – truffle, port wine and served with toasted French baguette	12.

Salads

Greek – mixed greens, red onion, oes, tomato, capers, feta, Greek dressing	10.
Pear and Endive with Gorgonzola - toasted pecans and sherry vinaigrette	10.
Baby Spinach – seasonal fruit, strawberry, almonds, bacon, egg, raspberry vinaigrette	10.
Modified Caprese – prosciutto, mozzarella, tomato, fresh basil, aged organic balsamic, olive oil	12.
Apple-Dill Slaw – with local green	<i>petite salad</i> 6.

Entrees

Scallops Provencal – shallots, garlic, white wine, mushrooms, tomato, lemon parsley, potato-carrot gratin	36.
Shrimp Curry with Andouille Sausage – coconut milk, jalapeno, ginger, tomato, peppers, Jasmine rice	34.
Fish du Jour	market
Barramundi – dusted with rosemary and garlic seasoning, lemon, oven roasted summer vegetables,	33.
Pasta du Jour	market
Vegetarian Pilaf Tower – black bean cake, dirty rice with corn, pine nuts, garlic, tomato, cilantro onion, citrus drizzle	26.
Risotto du Jour	market
Chicken Jagor Schnitzel - chicken breast breaded with parmesan, baked with mozzarella, basil, fresh tomato, white wine, mushrooms	28.
Lamb: Domestic Grilled Top Round – garlic, fresh herbs, mushrooms red wine sauce, vegetable cous cous	36.
Pepper-rubbed Veal Loin Chop with Crab Cake – grilled veal chop, baked petite crab cake with lemon, caper compound butter, roasted red potato	39.
Assiette du Jour	market
Glazed Pork Tenderloin – grilled tenderloin, fresh peach-honey-bourbon sauce, green onion, mashed potato	29.
Filet Mignon – with peppercorn cognac sauce and potato Dauphinoise	market



Executive Chef – Ron Canady

Sous Chef – Arturo Iglesias-Ortiz

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*Parties 6 or more: 18% gratuity is added, no separate checks please.
In consideration of others, please turn off all cellular phones.*