



Dinner Menu

Appetizers

Soup du Jour

7

Crab & Avocado

House guacamole, jumbo lump crabmeat, sweet chili lime, scallions, tri-colored tortilla chips

12

Flatbread

Toasted flatbread, roasted wild mushroom medley, Italian mascarpone

10

Cold Antipasto Plate

Fresh selection of marinated Italian delicacies

8

Calamari

Sweet & spicy calamari, Thai chili sauce

10

Artisanal Cheese Plate

Chef's selection of imported cheeses, grapes, pecans

12

Buffalo Bia

Boneless buffalo wings, hot sauce, bleu cheese

10

Spinach & Artichoke

House spinach & artichoke dip, grilled pita chips

9

Dinner Salads

Mixed Greens

Mixed greens, shaved red onion, cherry tomatoes, balsamic vinaigrette

8

Caesar

Chopped romaine hearts, roasted red peppers, creamy caesar dressing, house-made croutons, aged Parmesan

8

Add Chicken \$4.00 Add Shrimp \$6.00

Tomato Mozzarella

Fresh mozzarella, heirloom tomatoes, mixed greens, house pesto, balsamic glaze

9

Mandarin Shrimp

Chilled shrimp, baby spinach, mandarin oranges, toasted almonds, shaved carrots, sesame ginger vinaigrette

10

Goat Cheese & Cranberry

Mixed greens, goat cheese, cranberry and walnuts, balsamic vinaigrette

10



Entrees

***Ahi Tuna**

Sesame crusted pan-seared Ahi tuna, wasabi aioli, wild rice, sautéed garlic spinach
26

***Filet Mignon**

8 oz center-cut filet mignon, horseradish whipped potatoes, bleu cheese,
watercress salad, port wine demi-glace
32

Crab Cakes

Maryland lump crabmeat, honey whipped sweet potatoes,
buttermilk Old Bay slaw, roasted poblano aioli
26

Tilapia

Pan-seared tilapia in a lemon butter and caper sauce,
whipped potatoes, sautéed garlic haricot-verts
22

Scallops

Applewood-smoked bacon wrapped diver scallops,
roasted vegetable risotto, orange-cranberry reduction
28

Chicken Breast

French cut breast of chicken, whipped potatoes, heirloom tomatoes,
sautéed garlic haricot-verts, wild mushroom sauce
22

Tortellini

Three-cheese tortellini, pesto cream, artichoke hearts, sundried tomatoes,
parmesan, andouille sausage
19

Veal Osso-Bucco

Braised veal shank, creamy roasted garlic polenta, sautéed garlic spinach
28

*Chef's recommended temperature for noted entrees is rare - medium rare

Beverages

Pellegrino \$7

Aqua Panna \$7

Pepsi, Diet Pepsi, Sprite, Club Soda, Ginger ale \$3

Lemonade \$3

Iced Tea \$3

Regular and decaffeinated coffee \$3

Cappuccino \$5

Espresso \$2.50

Double Espresso \$5

18% Gratuity added to groups of 8 or more