

## SHAREABLES

### HERB ROASTED BUTTERNUT SQUASH BOATS \$12

sweet italian sausage, dried cranberries, spinach, parmesan (gf)

### SPICE ROASTED CARROTS \$12

za'tar roasted carrots, whipped feta, toasted pistachios, hot honey drizzle (gf)

### TENDERLOIN APPETIZER \$21

chili espresso dry rubbed tenderloin, horseradish aioli, crispy brussel sprouts, truffle salt (gf)

### BRUSSEL SPROUTS \$11

bacon, breadcrumbs, parmesan cheese, balsamic glaze (cgf)

### CALABRIAN WAGYU MEATBALLS \$13

spicy calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, focaccia crostini

### PARMESAN TRUFFLE FRIES \$11

house made ranch, calabrian aioli

### FRIED OYSTERS 1/2 dozen - \$17

lightly fried chesapeake oysters, house remoulade, lemon **dozen - \$32**

### SALMONTARTARE \$15

chopped faroe island salmon, avocado, capers, cilantro, onion, pickles, soy lime dressing, focaccia crostini (cgf)

### STUFFED MUSHROOMS \$14

lighty fried mushroom, creamy crab filling, parmesan, calabrian aioli

### SWEET AND SPICY SHRIMP \$15

lightly fried shrimp, tossed in thai chili sauce, pickled onion

### TUNA POKE NACHOS \$19

wonton chips topped with poke dressed tuna, pickled onion, avocado, serrano peppers, eel sauce, wasabi aioli, micro cilantro

## ENTREES

### CHEF'S PAELLA \$45

arborio rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, diavolo sauce, cilantro, bread (cgf)

### BOURBON GLAZED SALMON \$34

pan seared faroe island salmon, roasted sweet potato with spinach, and shitake mushrooms (gf)

### PAN SEARED HALIBUT \$37

basmati rice, avocado corn salad, beurre blanc sauce (gf)

### SEAFOOD LINGUINE \$43

lobster, scallops, shrimp, mussels, light lemon basil cream sauce, parmesan

### MUSHROOM RISOTTO \$24

parmesan risotto with pan fried shiitake, beech, cremini, and oyster mushrooms, black garlic puree, herb oil (gf)

-add shrimp (12), salmon (15), or flank steak (21)-

### 8oz C.A.B. FILET MIGNON \$64

center cut filet of beef tenderloin, green beans, mashed potatoes, bone marrow compound butter, balsamic red wine reduction

### PORK RIBEYE \$32

two 6oz boneless ribeye chops chargrilled with creole mustard glaze, green beans, sweet potato fries (gf)

## SOUPS & SALADS

### CREAM OF CRAB \$12

lump crab, old bay, bread

### GRILLED WEDGE SALAD \$12

bacon lardons, gorgonzola, baby heirloom tomatoes, roasted red beets, house ranch dressing (gf)

### HOUSE SALAD \$8

grilled corn, baby heirloom tomatoes, feta cheese, house ranch dressing on the side (gf)

### CAESAR SALAD \$12

hearts of romaine, fresh parmesan, croutons, pancetta, house caesar dressing (cgf)

### COBB SALAD WITH GRILLED ROMAINE \$15

baby heirloom tomatoes, grilled corn, pancetta, avocado, feta cheese, pickled onion, boiled egg, balsamic vinaigrette (gf)

Add to salad: Chicken (8), Prime Flank Steak (21), Blackened Faroe Island Salmon (15), Shrimp (12)

\*Items labeled (cgf) can be prepared gluten free upon request\*

### PAN ROASTED DUCK BREAST \$34

pancetta, shiitake mushroom, spinach, mashed potatoes, balsamic red wine reduction (gf)

### GRILLED CHICKEN MARSALA \$26

two marinated chicken breasts, shiitake mushrooms, linguine, marsala cream sauce, parmesan

### SNAKE RIVER FARMS WAGYU BEEF BURGER \$25

boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness