

## OCEAN

## LAND

## Seared Atlantic Salmon, g - 22

Served with shaved aspargus and carrots slaw

## Curry Dusted Ahi Tuna, g - 20

Served with roasted brussel sprouts and balsamic glaze

# Braised Shrimp, g -20

Served with butter broth chives and lemon

## Herb Steamed Blue Point Mussels - 17

Served with citrus beurre blanc and garlic breadsticks

# Pepper Crusted Tenderloin, g - 24

Served with Garlic Whipped Potato, Au poivre sauce and carmelized onions

## Smothered Pork Loin, g- 18

Served with cheese grits

#### Citrus Marinated Chicken, g - 17

Served with hoisin sauce

# Seared Ribeye, g - 27

Served with turmeric, onion, and bacon roasted potatoes

# Starches and Vegetables -



Garlic Naan Bread, vg - 7 Garlic Breadsticks, vg - 7 Sundried Tomato Risotto, vg - 10 Hand Cut Fries, v, vg, g - 8 Grilled Asparagus, v, vg, g - 11

Mexican Rice, v, vg, - 10

Roasted Garlic Herb Broccolini, v, vg, g - 9

Romaine Wedge Salad with Ceasar Salad & Risotto croutons, vg - 15

# CHARCUTERIE



## Serves Two to Five People - 65

Includes: Candied nuts, Strawberries, Grapes, Garlic Crostinis, Double cream brie cheese, Shaved Reggiano cheese, and Creamy blue cheese

# Choose Two Meat Options Prosciutto Salami Pork

Pistachio Mortadella Beef Bresaola Salami Beef





# DESSERT

# Crème Brûlée, vg, g - 12

Served with Strawberries

#### Warm Blueberry Cake, vg - 13

Served with housemade berry jam

## Vanilla Bean Ice Cream, vg - 10

Served with Strawberries

## Cinnamon Dusted Chocolate Cake, vg - 16

g - gluten friendly, v - vegan, vg - vegetarian

#### Allergy Warning:

Menu items may contain or come into contact with wheat, eggs, nuts and milk.

Ask our staff for more information.

\*ASK YOUR SERVER FOR PAIRING SUGGESTIONS\*