

APPETIZERS

Chilled Avocado Soup Topped with Blue Crab	Cup 6.5
Baby Frisée Salad	
Cream of Tomato Basil	Cup 6.5
Topped with Mozzarella and Tomato Relish	
Roasted Garlic Hummus	8
Grilled Flatbread, Cambozola Cheese, Mediterranean Olives, Quince and Crabapple Mostarda	
Smoked Salmon	8.5
Seared Polenta Draped with Capers Cream and Red Onion Foam	
Lobster Macaroni & Cheese	14.5
Mascarpone & Manchego Cheese, Maine Lobster and Truffle Oil	
Scallop & Lobster Stack	13.5
Seared Dry Scallop, Roasted Butternut Squash Puree, Maine Lobster & Preserved Lemon Vinaigrette	

SALADS

Emily's Caesar	8
Build Your Own with Baby Romaine, Parmesan Bread Sticks, Classic Caesar Dressing and Parsley-Marinated Anchovies	
Oro Salad	8
Bittersweet Greens, Pickled Cucumber Ribbons, Candied Cranberries, with a Balsamic Vinaigrette	
Texas Yellow Tomato	8.5
Sliced Yellow Tomatoes with Shaved Italian Cucumbers, Cabrales Cheese and Lemon-Olive Oil	
Baby Spinach with Roasted Beets	8.5
Fresh Baby Spinach with Roasted Beets and Julienne Carrots Drizzled with Yellow Tomato Vinaigrette	
Classic Baby Iceberg	8.5
Topped with Crisp Bacon, Carrot Ribbons, Gorgonzola Dulce, Red & Yellow Tomato Concassé and Mini Cucumbers and Gorgonzola Dressing	

ENTREES

Free Range Natural Chicken Breast	26
All-Natural Chicken Breast, Brie Whipped Potatoes, Asparagus and Baby Carrots Drizzled with Chipotle-Tomato Demi	

Poached Branzino	28
Served Over Seared Tofu with Roasted Beets and Wilted Spinach and Drizzled with Chive Tamari Ginger Glaze	
Blue Cheese Crusted Lamb Chops	30
Tomato Israeli Cous Cous, Grilled Asparagus and Cabernet Reduction	
Herb-Rubbed Filet Mignon	32
Topped with Sauce Robert & Truffle Oil and Served with Peruvian Cabernet Gorgonzola Potatoes and Broccoli	
Seared Wild Halibut	29
Peppered Basmati Rice, Tomato-Melon Glaze with Grilled Asparagus and Preserved Lemon & Pea Shoot Salad	
Coriander-Crusted Dry Scallops	29
Jumbo Seared Scallops Nestled in Shiitake Mushroom & Frisée Salad and Drizzled with Saffron Oil and Duo Beet Vinaigrette	
Peppered Cowboy Ribeye	40
Grilled 14oz Bone-in Ribeye, Grilled Asparagus, Roasted Garlic Yukon Potato Puree, Grilled Portobello and Burgundy Wine Reduction	
Duck Ravioli	29
Three Hand-made Ravioli Filled with Duck and Butternut Squash, Peas and Wild Mushrooms with Orange Essence	
Osso Buco Lasagna	30
Brunoise of Mirepoix Deconstructed Osso Buco Layered Between Pasta Sheets and Draped with Tomato Demi	

DESSERTS

Peach & Amaretto Crème Brûlée	7.5
with Berries & Black Plum Chutney	
Profiteroles with Chocolate Ice Cream	6.5
Drizzled with Kahlúa Chocolate Sauce	
Chocolate Volcano Cake	6.5
Molten Hot Center & Frangelico Creme	
Berry Shortcake	7.5
Génoise Topped with Fresh Berries and Draped with Grand Marnier Cream	
Warm Chocolate Soup	6.5
Topped with Citrus-Marinated Strawberries	

Our menu changes seasonally; please call for current menu.