

organic restaurant

Appetizers

- Ahi Tuna Tartare** 12
pico de gallo, avocado, focaccia cracker
- Insalata Caprese** 9
fresh mozzarella with roasted grape tomatoes,
basil and extra virgin olive oil
- Fritti Calamari** 11
saffron aioli, smoked paprika, tomato coulis
- Gulf Tiger Shrimp Cocktail** 12
served with basil aioli, spanish avocado,
classic cocktail sauce
- Peking Duck Taco** 10
shredded peking duck, crêpe, spicy
hoisin dipping sauce
- Trio of Miniature Crab Cakes** 12
served with mango salsa, roasted
red pepper chutney
- Bruschetta** 9
vine ripened tomatoes, basil,
ciabatta bread, aged balsamic

Soups & Salads

- Vine-Ripened Tomato Soup** 8
roasted corn bruschetta
- Lobster Bisque** 8
cream fraiche and chive oil
- Crisp Iceberg Wedge** 9
smoked bacon, grape tomato, chives,
cucumbers, red onion, blue cheese dressing
- Chopped Greek** 9
kalamata olives, artichokes, cucumbers, pear
tomatoes, red onion and feta tossed in lemon
vinaigrette with spear of romaine
- Spinach, Frisée, Arugula and Gruyere Salad** 10
raspberry vinaigrette, balsamic reduction
- Caesar Salad** 8
rustic bread, parmigiano-reggiano, white
anchovy fillets, black pepper, caesar dressing

Entrées

- 16 oz. Flame Grilled Cowboy-Cut**
Black Angus Rib Eye 34
roasted garlic demi and smoked cheddar
mashed potato
- Cast Iron Seared Beef Tenderloin with**
Alaskan King Crab 4 oz. 22
garlic horseradish cream, asparagus, crispy
potato cake 8 oz. 32
- Grilled New Zealand Rack of Lamb** 29
served with mint scented risotto, broccolini, feta,
rainbow baby carrots and a port wine reduction
- Carolina Baby Back Ribs** 17
slow roasted ribs finished on the grill and
mopped with western carolina bbq sauce served
with baked potato fries and spiced apple sauce
- Grilled Five-Spice Half Roast Chicken** 18
garlic fingerling smashed potatoes, grilled zuc-
chini, carrots, harissa and thyme pan jus
- Cajun Spiced King Salmon** 23
cheddar stone grits, baby vegetable and dark
orange jus
- Prawns** 26
marinated and sautéed with pink peppercorn
and garlic butter
- Blackened Tilapia** 22
spring vegetable, shoestring potato, tomato
relish, pineapple butter
- Grilled Mediterranean Branzino** 26
summer ratatouille, basil crab broth, black olive
polenta, shaved fennel
- Twin Mojito Marinated Shrimp**
& Scallop Brochette 26
served with sautéed orzo pasta with cucumbers,
diced tomatoes, red onion, and parmesan cheese
- Home Made Gnocch** 15
choice of sauce: tomato sauce or cream basil
pesto sauce with shiitake mushroom, spinach,
artichoke, green peas, roasted roma tomato
and shoestring vegetables