

Soups

Vichyssoise- \$4.50
Soup Du Jour - \$4.50

Salads

Mixed Baby Greens with a choice of balsamic vinaigrette or Roquefort dressing - \$4.75

Caesar Salad with parmesan cheese & garlic croutons - \$7.50

Mesclun Greens with local peaches, walnuts & goat cheese with a fresh mint vinaigrette - \$8.25

House-pulled Mozzarella with vine ripened beef steak tomatoes, fresh basil leaves and drizzled with extra virgin olive oil - \$8.75

Tuna Nicoise Salad with olives, egg, haricot vert & mesclun greens, dressed with a light Dijon vinaigrette - \$10.50

Appetizers

Prince Edward Island Mussels steamed in a Riesling & saffron broth, finished with butter and served with a garlic scallion crostini - \$9.75

Sautéed Lump Cake Cakes with dressed greens and a mandarin ginger, brandy glaze - \$9.75

Spicy Beef Tenderloin Spring Rolls with a Thai peanut dipping sauce - \$8.25

Pan Seared Foie Gras with braised fennel and cracked black pepper caramel sauce served atop a toasted sourdough baguette - \$15.50

Beef Carpaccio with an accompaniment of dijon, cornichons, capers & extra virgin olive oil - \$7.95

Entrees

Roasted Ashley Farms Breast of Chicken, stuffed with spinach, foie gras & caramelized apples and served with sugar snap peas and lemon thyme pan jus - \$18.75

Sauvignon Blanc • Chardonnay • Pinot Noir

Entrees (Continued)

Pan Seared Breast of Duck with orange glazed carrots, spinach and a balsamic onion marmalade - \$21.50

Dry Riesling • Sauvignon Blanc • Pinot Noir

Pan Seared Sesame-Encrusted Ahi Tuna with a red bliss & haricot vert salad and a pineapple soy glaze - \$21.95

Dry Riesling • Sauvignon Blanc • Gewürztraminer

Sautéed Lump Crab Cakes with a salad of mesclun, minted peas & crumbled goat cheese and a citrus scented aioli - \$21.25

Gewürztraminer • Viognier • Sauvignon Blanc • Pinot Noir

Pan Seared Carolina Sheephead served atop a citrus-scented Israeli couscous with sugar snap peas and a tarragon lemon butter sauce - \$22.50
Pinot Noir • Viognier • Barbara • Gewürztraminer

Linguini & Shrimp Pasta with tomato basil cream, pine nuts and shaved parmesan - \$19.50
Cabernet Sauvignon • Zinfandel • Red Rhone

Braised Boneless Short Ribs with a fennel & bacon slaw and a hoisin BBQ sauce - \$21.95
Pinot Noir • Sangiovese • Shiraz

Grilled Filet of Beef over caramelized shallot whipped potatoes with sautéed spinach and a garlic mustard pan sauce - \$25.95
Cabernet Sauvignon • Merlot • Shiraz

Herb Encrusted Rack of Lamb set around shitake wild rice, with sugar snap peas and a light tomato-minted demi glace - \$28.95
Red Rhone • Shiraz • Cabernet Sauvignon

Grilled Veal Tenderloin with a smokey sweet dry rub, whipped potatoes and a chipotle lime demi glace - \$25.95V
Gewürztraminer • Zinfandel • Barbara

— Pasta Du Jour —

— Nightly Seafood Specials —