

~~~Appetizers~~~

Tomato Mozzarella Salad - 10

With Basil oil & Balsamic Reduction

Basil Champagne Salad - 9

Artisan greens tossed in Champagne basil vinaigrette w/ tomatoes, cucumber,  
onion & white Cheddar

Wedge Salad - 10

Hybrid greens, bleu cheese dressing, bacon, tomato & red onion

\*Cajun Fried Oysters - 13

Gorgonzola cream sauce & Balsamic drizzle

Smoked Seafood Platter - 14

House smoked seafood w/ pickled onions, capers, eggs & herb Dijon

Crab En Croute - 13

Lump crab, artichoke hearts & goat cheese in puff pastry over pesto cream

Stuffed Avocado - 9

½ avocado filled w/ roasted corn, black beans & tomato w/ cilantro vinaigrette

~~~~Entrée Selection~~~~

Jumbo Lump Crab Cakes - 30

Two Jumbo lump cakes w/ chipotle lime cream, rice & vegetables

*Seared Sea Scallops - 30

Pappardelle pasta tossed in lemon garlic sauce w/ spinach & tomatoes

Shrimp & Grits - 26

Cajun sautéed shrimp over white Cheddar grits w/ andouille sausage, peppers,
onions & a duo of sauces ~ roasted red pepper & smoked poblano purees

* Grilled Duck Breast - 29

Raspberry honey butter, rice & vegetables

* Cheshire Heritage Pork Chop - 30

Ginger peach BBQ, mashed potatoes & vegetables

Red Wine & Herb Braised Lamb Shank - 31

Mashed potatoes & vegetables

Sunset Smoked Salmon - 27

House smoked Scottish salmon, stone ground grits, wilted spinach, diced red
peppers & Dijon dill crème

*Sterling Silver NY Strip Steak - 32

Beer & butter braised onion & crumbled Bleu cheese,

Mashed potatoes & vegetables

Fried Chicken Breast - 25

Bacon, scallion & mushroom perloo

No separate checks for 6 or more ~ 7.50 plate charge for shared entrees

*Consuming raw or undercooked food can cause food borne illnesses