

APPETIZERS

Crispy Shrimp

Tempura Style, Candied Orange Chili
Sauce, Pickled Onions

Duck Confit Tartlet

Creamy Leeks, Wild Mushrooms,
Peppercorn Vinaigrette

Spicy Baked Oysters

Applewood Bacon Crust with Asiago

MESQUITE FIRED GRILL

Scottish Salmon

Lemon Butter Reduction, Garlic "Roasties"

Lockhart Quail

Honey/Chipotle Glaze, Goat Cheese/Cilantro
Mashers, Haricot Verts

Smoked Pork Tenderloin

Roasted Poblano Mushroom Sauce, Gruyere
Potato Gratin

Beef Medallions "Tails"

Port/Shallot Reduction, Garlic Mashers,
Haricot Verts

*All of the following are served with
Béarnaise, Peppercorn Sauce, Roasted
Garlic Mashers, Haricot Verts*

16oz. Prime Ribeye

8oz. Center Cut Tenderloin Filet

14oz. New York Strip

16oz. Rack of Lamb

ENTRÉES

Our Famous Jumbo Crab Cakes

Grilled Lemon, Remoulade, Garlic "Roasties"

Pan Roasted Jumbo Sea Scallops

Pasilla Chile/Chorizo Risotto, Cilantro
Butter Sauce

Seafood Royal

Halibut, Salmon, Shrimp and Mussels in a
Puff Pastry "Raft" with a delicate Champagne
Sauce

Panko Crusted Tilapia

With Jumbo Lump Crab, Sweet Corn/Chive
Relish, Lemon Butter Reduction

CULINARY CORNER

*Daily Specials from our Markets and Garden
to You. Samples:*

Panko Crusted Alaskan Halibut

Grand Marnier Butter Sauce with Champagne
Grapes and a hint of Raspberry Vinegar

Pan Roasted Duck "Two Ways"

Potato/Leek Kartoffelpuffer, Huckleberry
Gastrique, Glazed Carrots/Parsnips

Braised Pork Shank "Osso Bucco" Style

Horseradish "Smashers," Roasted Root
Vegetables

Mesquite Grilled Snapper

On the "Half Shell". Citrus, Herbs and
Aromatic Vegetables