



DINNER MENU
APPETIZERS & SALADS

SOUP OF THE DAY

8

ESSENCE OF ASPARAGUS

Duet of Asparagus, Blue Crab Stock, Jumbo Lump Crabmeat

9

FRIED GREEN TOMATOES

with a Trio of Dipping Sauces

9

LOMBARDY SALAD

Mixed Greens, Tomatoes, Shaved Fennel, Carrots and a Champagne Vinaigrette

8

CAESAR SALAD

Romaine Lettuce with Caesar Dressing, Parmesan Shavings and Garlic Croutons

9

Grilled Chicken 15

Seared Salmon or Shrimp 17

GRILLED SHRIMP

Brioche Toast Points, Wild Mushrooms, Lobster Pernod Cream Sauce

10

ENTRÉE SALADS

SEAFOOD SALAD

Marinated Shrimp, Calamari, and Sea Scallops
Over Mixed Field Greens with Citrus Dressing

19

CHICKEN & EGGPLANT SALAD

Seared Chicken Breast with Eggplant, Olives, Relish, Sun Dried Tomatoes,
Pine Nuts and Feta Cheese

18

ENTRÉE

SESAME CRUSTED CHICKEN BREAST

Maple Leaf Duck Fried Rice, Ginger Demi Sauce

19

CRAB CAKES

Sweet Corn and Hearts of Palm Mâche Salad, Cactus Pear Vinaigrette

28

SEARED SALMON

Polenta Cake, Braised Red Swiss Chard and Cranberries, Saffron Sauce

22

CATCH OF THE NIGHT

Chef's nightly creation

Market Price

GRILLED FRENCH CUT PORK CHOP

Yukon Gold Mashed Potato, Tiny French Green Beans,
Garlic and Peppercorn Brandy Demi Sauce

24

RACK OF LAMB

Pepper-Seared, Ragout of Roma Tomato, Kalamata Olive, Rosemary
Baked Sweet Potato, Sautéed Baby Spinach

30

GRILLED RIB-EYE STEAK

12 oz. Certified Angus with Twice Baked Potato and Market Vegetables
Cabernet Reduction

30

PASTA OF THE NIGHT

Prepared daily with the freshest ingredients

Market Price

SANDWICHES

BLACKENED CHICKEN SANDWICH

Provolone Cheese, Bacon, Honey Mustard and Chips

14

JUST A BURGER

Certified Angus Burger served with Chips and topped with Bacon and
A choice of Provolone, American or Havarti

14