



**FINE DINING DINNER
JANUARY 29, 2022**

APPETIZERS

Roasted Butternut Squash Soup 8 GF

Roasted and pureed squash and cream with the flavors of winter

Classic Bruschetta 8

Roma tomatoes, shaved garlic, basil chiffonade, olive oil, aged balsamic vinegar

Rustic Mussels 12

P.E.I. mussels sautéed with chorizo, julienne tomatoes, and fresh herbs in a lager-scampi sauce served in a terra cotta clay pot with grilled garlic bread

Lobster Mac n Cheese Fritters 12

(4) Hush puppy battered mac n cheese fritters mixed with Maine lobster meat, deep fried to a golden crisp served with whipped honey butter

SALADS

Winter Greens 8 GF

Mixed greens, dried cranberries, candied pecans, gorgonzola with Blueberry-Pomegranate Vinaigrette

Grilled Caesar 8

Hearts of Romaine, flash chargrilled, topped with Caesar dressing, Parmigiano Reggiano and herb crouton crumbles

Torched Salmon Salad 12 GF

Maple- Bourbon glazed charred Atlantic salmon, market greens tossed with julienne Granny Smith apples, celery and citrus vinaigrette

Steak Gorgonzola Salad 14 GF

Chargrilled Filet Mignon tips, mixed greens, gorgonzola cheese, red onions, grape tomatoes, dried cranberries, candied pecans, house-made ranch dressing

ENTRÉE

Exotic Mushroom Ravioli 16

Sautéed exotic mushrooms tossed with Mushroom Ravioli in a sage truffle cream

Spring Risotto 18 GF

Jumbo lump crab, chorizo sausage, butternut squash with sage infused risotto

Smoked Spiced Chicken 18 GF

Smoked-Nashville seasoned half chicken, served with Fresno vinegar, truffle mashed potatoes and sauteed broccolini

Grilled Swordfish Provencal 20 GF

Chargrilled wild caught 6oz fish topped with a garlic, tomato-green olive relish
With lemon almond rice and sauteed broccolini

New Zealand Lamb Chops 24 GF

Pan seared apple-Dijon marinated lamb, with fresh mint pesto, served with truffle mashed potatoes and sauteed broccolini

Prime Rib of Beef 26 GF

Slow roasted, rare to med rare "Queen Cut" ribeye served with rosemary au jus
truffle mashed potatoes and sauteed broccolini

Executive Chef *Trevin Reed*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. These items are cooked to order. **GF** Denotes a gluten free menu item. All gluten free items are subject to gluten exposure due to shared cooking surfaces