



## *~Appetizers~*

### *Lamb Flatbread 11*

*Ground local lamb, house-made ricotta, tomato tapenade, preserved lemons*

### *Crab Cakes 11*

*Asparagus, pistachio, cucumber, avocado, lemon-basil remoulade*

### *Zucchini Bruschetta 10*

*Grilled zucchini, spicy mushrooms, tomato, mozzarella, parmesan*

### *Ahi Tuna Niçoise 12*

*Hard-boiled egg, fennel, red onion, cherry tomatoes, Niçoise olives, mixed greens, dijon vinaigrette*

### *Coconut Ginger Shrimp 12*

*Shredded coconut, panko breadcrumbs, ginger, mango salsa*

## *~Soups and Salads~*

*House Tomato Bisque or Soup Du Jour Cup - 4 Bowl - 4.50*

### *Baby Iceberg 9*

*Zucchini, squash, carrots, mushrooms, lemon-basil pesto vinaigrette*

### *Arugula 10*

*Grilled peaches, prosciutto, goat cheese, pecans, blueberry-balsamic vinaigrette*

### *Spinach 10*

*Bacon, tomato, hard-boiled egg, avocado, smoked Gouda, honey-Sriracha vinaigrette*

### *Mixed Greens 10*

*Spicy fried chickpeas, cucumber, sundried tomato, red onion, feta, roasted red pepper tzatziki*

### *Caprese 9.5*

*Seasonal tomatoes, fresh mozzarella, basil, balsamic glaze*

### *Caesar 8.5*

*Romaine, garlic croutons, shredded parmesan, house-made dressing*

*All salads add: Chicken - 6 Salmon - 8 Shrimp - 8 Steak - 8*

*Consuming raw or undercooked food may cause Food-borne illness.*

## *~Entrees~*

### *Grilled Tofu 20*

*Portabella mushrooms, pickled vegetables, roasted beets, quinoa, sautéed spinach, lemon cream sauce*

### *Ravioli Du Jour 19*

*Fresh ravioli, complementary sauce*

### *Garden Spaghetti & Shrimp 26*

*Available as a vegetarian dish 18*

*Bucatini pasta, garlic, olive oil, fresh basil, cherry tomatoes, parmesan, sautéed shrimp*

### *Duck Salad 26*

*Pan-seared duck breast, wild mushrooms, pancetta, mixed greens, Granny Smith apples, bell peppers, tomato, carrots, balsamic vinaigrette*

### *Creamy Parmesan Chicken 20*

*Diced tomato, spinach, basil, parmesan sauce, garlic basil pappardelle*

### *Lamb Chops 25*

*Grilled, apple-fennel slaw, cilantro lime rice*

### *Market Fresh Fish MP*

*Chef's daily fish feature*

### *Beef Tenderloin 29*

*Pan-seared, a Chateaubriand sauce, portabella mushroom, potato du jour*

### *Faroe Island Salmon Fillet 24*

*Wasabi dill sauce, cilantro lime rice*

### *Encrusted Pork Chop 22*

*Cornflake encrusted, local pork, jalapeno coleslaw, Sriracha aioli, cilantro lime rice*

### *Delmonico Ribeye 35*

*Grilled, onion chutney, potato du jour*

### *NY Strip 28*

*Pan-seared, BBQ seasoned, bacon and tomato salad, Sriracha butter, potato du jour*

*All entrées are served with vegetable of the day*

*Consuming raw or undercooked food may cause Food-borne illness.  
A 20% gratuity will be added to parties of eight or more*