



~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

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

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A 20% gratuity will be added to parties of eight or more*