

**APPETIZERS**

Tomato, Garlic, and Fontinella Bruschetta .....	\$7.5
Grilled Stuffed Eggplant.....	\$8
Baked Brie in Pastry with Fresh Fruit .....	\$10
Cheese Plate with Seasonal Accompaniments .....	\$10.5
Garlic Shrimp over Pasta.....	\$9
Blackened Ahi Tuna.....	\$11
Mussels in White Wine Garlic Broth .....	\$9
Tomato, Basil, and Fontinella Flatbread.....	\$8
Gorgonzola and Beef Tip Flatbread .....	\$10.5
Homemade Soup of the Night Bowl.....	\$5
Cup.....	\$3.5

**SALADS**

Baby Spinach .....	\$9
<i>honey buttered walnuts, apples, crispy bacon, &amp; warmed brie</i>	
Grilled Heart of Romaine Caesar.....	\$9
<i>with classic caesar dressing, croutons, &amp; parmesan sprinkle</i>	
Asian Salad .....	\$9
<i>mixed greens, asian veggies, almonds, &amp; sesame cilantro dressing</i>	
Hearts of Palm.....	\$9
<i>mixed greens, sunflower seeds, gorgonzola cheese, &amp; dried cranberries</i>	

**add chicken or tofu \$5/ shrimp or salmon \$6/ scallops or catch \$8**

**CHEF'S GRILL**

*includes soup or house salad, one side item, and choice of sauce  
may be grilled, blackened, or broiled*

Fresh Catch .....	Market
Local Shrimp .....	\$19
Salmon Filet .....	\$20
Diver Scallops .....	\$24
Filet Mignon .....	\$25
Rack of Lamb .....	Market
Pork Loin .....	\$19.5
Duck Breast .....	\$21
Breast of Chicken .....	\$16.5
Herb Rubbed Tofu .....	\$16.5

**SAUCES**

Tarragon Dijon Cream	Blue Cheese Garlic Butter	Mango Chutney
Lemon Garlic Butter	Brandy Peppercorn	Sweet Chili Hot
Meyer Lemon Hollandaise	Port Wine Mushroom	Mustard
		Ginger Soy

**SIDE ITEMS**

Kale with Garlic & Golden Raisins	Angel Hair with Olive Oil & Garlic
Toasted Garlic & Lemon Spinach	Potato & Vidalia Onion Gratin
Wok Seared Vegetables	Mashed Potatoes
Vegetable of the Day	Jasmine Rice

**Please note:**

**\*Consuming raw or undercooked foods of animal origin  
may increase your risk of foodborne illness\***

## CHEF'S ENTREES

*includes choice of house salad or soup*

Shrimp and Artichoke Pasta .....	\$20
<i>shrimp, artichoke hearts, and spinach in roasted garlic sherry cream sauce over fresh pasta</i>	
Blackened Ahi Tuna .....	\$24
<i>seared rare, served with ginger soy, wasabi, jasmine rice, and wok seared vegetables</i>	
Chef's Stuffed Chicken.....	\$18
<i>filled with boursin cheese and spinach, topped with lemon sherry herb sauce, served with mashed potatoes and vegetables</i>	
Herb Roasted Chicken .....	\$18
<i>with marsala jus, balsamic reduction, and truffle oil over spinach and mashed potatoes</i>	
Macadamia Crusted Salmon with Mango Rum Butter .....	\$22
<i>served with jasmine rice and vegetables</i>	
Sesame Seared Scallops .....	\$24.5
<i>with sweet chili glaze, jasmine rice, and wok seared vegetables</i>	
Seafood in White Wine Garlic Sauce .....	\$20.5
<i>shrimp, fish, mussels, spinach, mushrooms, and sundried tomatoes over angel hair</i>	
Datil Seafood Fra Diablo .....	\$20.5
<i>shrimp, fish, and mussels in spicy datil marinara sauce with mushrooms and spinach over angel hair</i>	
Espresso Rubbed Gorgonzola Crusted Pork Loin .....	\$21
<i>over marsala glazed onions with mashed potatoes and vegetables</i>	
Beef Bourguignonne .....	\$19
<i>tender beef tips braised in red wine with mushrooms, served with mashed potatoes and vegetables</i>	
Surf & Turf .....	\$31
<i>8 ounce filet mignon with scallops and shrimp, served with meyer lemon hollandaise, mashed potatoes and vegetables</i>	
Veal Marsala.....	\$21
<i>with mushrooms, sundried tomatoes, prosciutto and marsala sauce with angel hair and vegetables</i>	
Herb Rubbed Rack of Lamb.....	Market
<i>topped with rosemary pistachio pesto and port wine mushroom sauce, with mashed potatoes and vegetables</i>	
Duck Breast .....	\$22
<i>sliced and topped with port wine mushroom sauce, served with mashed potatoes and vegetables</i>	
Grilled Stuffed Eggplant .....	\$15.5
<i>with herbed ricotta, topped with italian cheeses &amp; tomato sauce, with angel hair and vegetables</i>	
Sesame Ginger Tofu .....	\$17
<i>sesame crusted tofu with ginger sauce, jasmine rice, and wok seared vegetables</i>	
Vegetable Plate .....	\$15
<i>your choice of 3 side items, served with soup or house salad</i>	
Thai Vegetable Curry.....	\$15
<i>fresh asian vegetables simmered in a spicy red coconut curry broth, over jasmine rice</i>	
<b>add tofu \$2/ chicken \$3/ seafood (fish, shrimp, and mussels) \$5.5</b>	

**\*20% Gratuity may be added to parties of 6 or more\***