

Dinner

WINTER 2022

Starters

- 6 Sweet & Spicy Ahi Tuna*** Cucumber, Striped Beets, Wasabi, Pickled Ginger, Yum Yum Sauce, Sesame Seeds, Micro Greens 16
- 6 Shrimp Cocktail** Horseradish Cocktail Sauce 20
- 6 Jumbo Lump Crab Cake** Lemon Aioli, Mustard Sauce 30
- V Butternut Squash Gnocchi** Brown Butter, Sage, Dried Cranberries 10

Soups

- Lobster Bisque** 13
- 6 Chicken, Andouille Sausage & Okra Gumbo** 11

Salads

- *6 V 🌱 Watermelon Radish & Blood Orange Carpaccio** Avocado, Goat Cheese, Local Honey, Balsamic 11
- *6 🌱 Caesar*** Romaine, Caesar Dressing, Garlic Croutons, Parmesan 13
- 6 V 🌱 Metropolitan** Baby Greens, Red & Yellow Peppers, Feta Cheese, Golden Raisins, Sunflower Seeds, Honey Lemon Vinaigrette 10
- *6 🌱 Spinach** Sliced Hard Boiled Egg, Button Mushroom, Hot Bacon Dressing 11
- 6 V 🌱 Candy Striped Beet & Pear** Baby Greens, Pickled Beets, Goat Cheese, Toasted Walnuts, Honey-Balsamic Dressing 11

Additions You may add Chicken or Salmon 9, or Shrimp 12, grilled or blackened, to any of the above items.

6 - Gluten Free **V** - Vegetarian **🌱** - Organic **🌱** - Hydroponic

* These items can easily be gluten free or vegetarian. Many dishes can be prepared to accommodate specific dietary needs. Please speak with your server.

• These items may be prepared from Rare to Well Done upon request. Consuming raw or uncooked eggs, meats, seafood, shellfish or poultry may increase a risk of foodborne illness.

Business Matters. Community Matters. Belonging Matters

Much of our produce and products are obtained from local farmers and sources, made from scratch using quality ingredients high in natural nutrition, certified organic, gmo-free and hydroponic.

Entrees

V Cappellacci Pasta Ricotta Spinach Filling, Tomato Sauce, Basil Oil, Parmesan, Broccoli 21

***6 Airline Chicken Breast** Redskin Mashed Potatoes, Roasted Chicken Sauce, Baby Green Beans 24

6 King Klip Pan Seared, Eggplant Ragu, Broccoli, Capers, Lemon Butter Sauce 29

6 Faro Island Salmon* Mustard Seed Crust, Parmesan Orzo, Broccoli, Lemon Butter 30

***6 Shrimp & Grits** Mushrooms, Green Onion, Cajun Cream, Cheese Garlic Grits, Corn Fritters, Tomato Jam 28

Veal Scallopini Assorted Mushrooms, Prosciutto Ham, Rosemary, Garlic, Vermouth, Butter, Parmesan, Linguine Half 24 • Full 33

6 6 Seared Sea Scallops* Butternut Squash Risotto, Fennel-Apple Salad, Crispy Bacon Lardons Half 27 • Full 40

6 Lemon Sole Paupiettes Lobster-Shrimp Mousseline. Potato-Leek Puree, Baby Green Beans, Lemon Butter 36

Steaks & Chops

6 Pork Chop Maple Brined, Redskin Mashed Potatoes, Baby Green Beans, Maple-Bourbon Glaze 24

6 Filet Mignon au Poivre Dauphinoise Gratin, Asparagus, Brandied-Demi Glace, 6oz. 45

6 Creek Stone Farms Prime New York Strip* Garlic Butter, Cheese Garlic Grits, Asparagus, Bearnaise 48

6 Roasted Rack of Lamb Herbed Pine Nut Crust, Butternut Squash Risotto, Baby Green Beans, Lamb Jus Half 31 • Full 45



Executive Chef Kelsey Yerger 1-20-21