

Appetizers

Chips and Dos Salsas 3

Roasted Garlic Hummus 9
rosemary black olives, pita bread

Chicken Pecan Salad 8
Scoop of our handmade chicken pecan salad with crackers and crostini

Potato and Goat Cheese Croquettes 8
panko crusted, deep fried, honey Dijon drizzle

Crostini with Shaved Sirloin and Bearnaise 10

Spinach, Mushroom, Onion and Pepper Quesadilla 13 Add grilled chicken 15
with anejo cheese, diced tomato and Mexican crema

Seared Ahi Tuna 16
House made sesame spice crust, dressed greens, soy sauce and pickled ginger, served rare

Shrimp Rouge 20
Gulf shrimp in spicy tomato wine sauce with pan grilled garlic bread

Petite Fried Shrimp with Horseradish Spiked Remoulade 13

Cheese Plate 15
Daily selection of aged and semi soft cheese, brie, grapes, berries, Beaujolais poached pears, water crackers, spiced walnuts and crostini

Soup du Jour or Onion Soup Gratinée 8

Petite Salad 8
Traditional Caesar, Baby Field Greens or Pear and Goat Cheese with Pecan and Lavender Honey Vinaigrette

Entree Salads

Traditional Caesar with Grilled Chicken 15

Tuna Niçoise 17
seared ahi tuna (rare) baby greens, haricots verts, olive, green pepper, red onion, grape tomato, white balsamic shallot vinaigrette

Antioxidant Berry and Spinach Salad 15
Baby spinach and arugula with strawberries, blueberries, grilled chicken, goat cheese, spiced walnuts and blueberry vinaigrette

Grilled Salmon and Asparagus Salad 17
grilled Norwegian salmon, romaine, baby arugula, grilled asparagus, baby tomato, shaved purple onion, boiled egg, white balsamic shallot vinaigrette

Brown Derby Cobb Salad 15
Romaine lettuce, grilled marinated chicken, bacon, egg, tomato wedge, blue cheese, cucumber, avocado, house vinaigrette

Pasta

Penne Niçoise 18 (Vegetarian) Add shrimp 24
creamy tomato goat cheese sauce, mushroom, green pepper, sauteed onion, black olive, spinach

Grilled Chicken Penne Pesto 21
house made pesto, grilled chicken, balsamic tomatoes, parmigiano-reggiano

Spaghetti with Walnut Sauce 17 Add Shrimp 24
toasted walnuts, bacon, cream, parmesan, garlic, parsley, tomatoes

Fettuccine Alfredo 19
fettuccine with traditional parmesan cream sauce. Add chicken 23 Add shrimp 26

Sandwiches

Sandwiches served with fries

1/2 lb Angus Burger 15

Vermont cheddar, lettuce, tomato, kosher pickle, red onion on side. Mayo or Dijon Add bacon 1.50 Add avocado 2

Boardwalk Style Philly 16

Shaved Angus sirloin, sautéed green peppers, onions and mushrooms with melted provolone cheese, on toasted garlic French roll. Served with a side of house made marinara.

Shrimp Po Boy 17

Fried gulf shrimp, shredded lettuce, tomato and remoulade on garlic toasted French roll

Croque Monsieur 16 or Croque Madam 17

pan grilled French bread with sautéed ham, melted gruyere and béchamel sauce (Madam is topped with eggs over medium)

Entrees

Chicken , Mushroom and Spinach Crepes 19

served with petite pear, baby green or Caesar salad

Seafood Crepes 28

Shrimp, scallops, béchamel, sautéed spinach and baby tomato. Served with petite pear, baby green or Caesar salad

Chicken or Pork Saltimbocca 22

sautéed chicken or pork cutlet with prosciutto in garlic, marsala wine and mushroom sauce. Served with mashed potatoes and sautéed spinach

Seared Ahi Tuna Steak 21

sesame spice crust, sauteed spinach, pickled ginger, sesame oil, soy mirin reduction

Chicken Paillard 20

chicken breast sauteed with wine, lemon, butter, capers and cream, celeriac mashed potatoes, haricots verts in shallot butter

Mahi Clementine 29

lightly blackened mahi filet with clementine buerre blanc. Served with mashed potatoes and sauteed spinach

Pork Forestiere 21

breaded pork cutlet over mashed potatoes with sauteed spinach, mushroom and red wine demi glace

Chicken Milanese 21

thinly pounded chicken breast, handmade parmesan breadcrumb, sauteed in olive oil with a lemon wine caper sauce, mashed potatoes and haricot verts in shallot butter

Chicken Parmigiana 20

breaded chicken cutlet, red sauce, mozzarella, side of spaghetti marinara or fettucine alfredo

Pacific Cod Grenobloise 23

cod filet, butter wine caper cream sauce, fried garlic fingerling potato chips, haricot verts with shallot butter

Salmon Dijonnaise 28

grilled Norwegian salmon with warm dijon vinaigrette. Served with celeriac mashed potatoes and sauteed asparagus

Mahi Yvette 33

Cajun spiced mahi mahi filet topped with sauteed shrimp in bechamel sauce. Served with mashed potatoes and sauteed spinach

Pinot Braised Beef Short Ribs 30

slow braised with herbs and pinot noir. Served over mashed potatoes with mushroom and baby carrot

Center Cut Pork Loin Chops 26 One chop 18

pan roasted chops, Calvados apple brandy reduction, mashed potatoes, sautéed asparagus

Steak Frites 35

Black Angus New York strip steak pan seared and sliced with red wine pan jus. Served with pommes frites and baby greens with grape tomato, goat cheese and shallot vinaigrette