

Appetizers

Chips and Dos Salsas 3

Roasted Garlic Hummus 9
rosemary black olives, pita bread

Petite Fried Shrimp with horseradish remoulade 13

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

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

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

Spinach and Mushroom Quesadillas 13 Add Grilled chicken 15
Fresh sautéed spinach, onions, mushroom and bell pepper with melted white cheese inside crispy griddled flour tortillas topped with diced tomato, anejo cheese and Mexican crema

Shrimp Rouge 20
Cast iron skillet shrimp with spicy red sauce and garlic bread

Assiette de Fromage 15
Selection of cheese with crostini, crackers, Beaujolais poached pears, grapes, strawberries and spiced walnuts

Petite Salad 8
Classic Caesar, Baby Greens, Pear and Goat Cheese

Soup du Jour or Onion Soup Gratinee Cup 5 Bowl 8

Salads

Classic Caesar with Grilled Chicken 15 Sub Sautéed Shrimp 18

Chicken Pecan Salad 15
with baby greens and tomato

Pear and Goat Cheese 12 with Grilled Chicken 16
Beaujolais poached pears with goat cheese, pecans, baby greens and lavender honey vinaigrette

Brown Derby Cobb 16
grilled chicken, avocado, egg, blue cheese, bacon, baby tomato romaine and white balsamic shallot vinaigrette

Tuna Niçoise 17
seared ahi (rare), spinach and romaine, haricot vert, rosemary olives, green pepper, red onion, grape tomatoes, white balsamic vinaigrette

Southern Fried Chicken Salad 15
romaine, fried chicken breast, tomato, bacon, cheddar, boiled egg, croutons green onions and ranch or honey Dijon

Shaved Sirloin Salad 16
House roasted sirloin shaved thin with tomato wedges, boiled egg, green pepper, black olive, red onion, blue cheese and shallot vinaigrette

Grilled Salmon and Asparagus Salad 17
grilled Atlantic salmon, romaine, grilled asparagus, grape tomatoes, capers, boiled egg and white balsamic shallot vinaigrette

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

Salade a Trois 16
Chicken Pecan Salad, Pear and Goat Cheese Salad and Caesar Salad

Combos 16

Bowl of Soup and Half Sandwich Bowl of Soup and Petite Salad
Half Sandwich and Petite Caesar, Baby Green or Pear Salad
\$3 upcharge for seafood options

Entrees

Chicken , Mushroom and Spinach Crepes 19
served with petite pear, baby green or Caesar salad

Seafood Crepes 28

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

Chicken Paillard 20

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

Lemon Sole Grenobloise 25

Gulf sole, lemon, butter, wine caper cream sauce, crispy fried garlic fingerling potato chips, baby green beans with shallot butter

Chicken Parmigiana 20

Breaded chicken cutlet with marinara and melted mozzarella. Served with fettucine alfredo or spaghetti marinara

Chicken or Pork Saltimbocca 21

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, soy mirin reduction with pickled ginger

Pork Forestiere 20

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

Chicken Milanese 19

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

Mahi Yvette 33

Lightly blackened mahi filet with sauteed shrimp in bechamel sauce served with mashed potatoes and sauteed garlic spinach

Salmon Dijonnaise 28

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

Center Cut Pork Loin Chops 26 One Chop 18

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

Mahi Clementine 29

Lightly blackened Mahi filet with clementine orange beurre blanc. Served with sauteed spinach and mashed

Pasta

Fettuccine Alfredo 19

fettuccine with traditional parmesan cream sauce. with grilled chicken 23 with sauteed shrimp 26

Penne Niçoise 18 (Vegetarian)

creamy tomato goat cheese sauce, portobella mushroom, green pepper, sauteed onion, black olive, spinach

Grilled Chicken Penne Pesto 21

house made pesto, grilled chicken, balsamic tomatoes, parmigiano-reggiano

Spaghetti with Walnuts 17

Toasted walnuts, bacon, garlic and parsley in cream sauce with parmigiano-reggiano. Top with sauteed shrimp 24

Sandwiches

Served with French fries. Sub Caesar salad \$1

Chicken Pecan Salad Sandwich 14

Handmade chicken pecan salad on wheat with baby lettuce and tomato

Chicken Pesto 15

grilled marinated chicken, basil pesto, tomato, baby greens, mozzarella and house vinaigrette on a French roll

Croque Monsieur 16 or Madam 17

Handmade country bread toasted and topped with smoked ham, gruyere cheese and bechamel sauce. Served open faced. Served with fries, petite Caesar or petite baby green salad. Madam is topped with two eggs over easy

Vegetarian Sandwich 15

pesto, sautéed onions, green peppers and mushroom with mozzarella cheese, tomatoes, baby lettuce & avocado on a French roll

Hot Ham and Cheddar 14

Virginia ham, cheddar, aioli, lettuce, tomato and vinaigrette on a French roll

Seared Ahi Tuna Sandwich 16

with tomato, red onion, baby lettuce, aioli and pickled ginger on a French roll (served rare)

Boardwalk Style Philly 16

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

French Dip 16

Shaved house roasted Angus sirloin with sautéed mushroom and melted gruyere on toasted garlic French roll with side of caramelized onion jus for dipping

Shrimp Po Boy 17

Hand breaded fried gulf shrimp, lettuce, tomato, remoulade sauce on a toasted garlic French roll with cocktail sauce served on the side

½ Pound Angus Burger 15

with sharp cheddar, lettuce, tomato, red onion and kosher pickle on the side. Dijon mustard or mayonnaise on brioche bun. add bacon 1.50 add guacamole 2