

Starters

(dinner)

Tuna Carpaccio	horseradish crème fraîche, fried capers, lemon olive oil, ciabatta bread	11.50
Mac "N" Cheese	aged goat cheese, cheddar, argentine parmesan, jalapeño, pancetta	9.50
Seared Jumbo Diver Scallops	crispy green onion risotto, coriander oil, shaved fennel salad	15.75
Blue Crab Lump Crab Cake	piquillo pepper purée, lea & perrins aioli, local lettuces	13.75
Kurobuta Pork Belly Confit	chicory, satsuma tangerines, pecans, citrus vinaigrette	10.50

Salads

Local Farmed Lettuces	red onions, tomato, cucumber, sherry vinegar	7.25
Grilled Romaine Caesar	hearts of romaine, crouton, soft boiled egg, parmesan	7.25
Chopped Salad	corn, hearts of palm, radish, feta, olives, tomato, oregano vinaigrette	10.50
Summer Panzanella Salad	tomato, red onion, basil, burrata cheese, green garlic vinaigrette	10.50
Creamless Tomato Soup	basil oil, pan croutons	6.25
Chicken and Dumpling Soup	bloomsdale spinach, free range chicken	6.25

Pizzas

Pizza de Carne , roma tomato, mushrooms, sausage, pepperoni, roasted red pepper	13
Tuscan Pizza , sopressato, roma tomato, garlic oil, ricotta, mesclun, balsamic	13
Margarita Pizza , roma tomato, fresh mozzarella, basil, parmesan	12
BBQ Chicken Pizza , bbq sauce, corn, green onions, cilantro, mozzarella	13
Pesto Pizza , goat cheese, pesto, roma tomato, roasted red pepper	13

Entrees

Steak and Potatoes	prime hanger steak, foie gras smashed yukons, charred brussels	24.95
Herb Seared Halibut	finest herb, artichoke risotto, prosciutto wrapped asparagus	26.95
Linguine Bolognese	classic bolognese, garlic ciabatta, basil, parmesan	14.75
BBQ Atlantic Salmon	salsify, chive crème fraîche, spinach, pancetta, pickled red onions	25.95
Pan Seared Half Chicken	broccolini laurel, soft polenta, reduced chicken jus	19.75
Orecchiette Pasta	tiger shrimp, grilled asparagus, tomato, wine, parsley	14.75
Filet Mignon	black truffle potato cakes, broccolini laurel, bordelaise	27.95
Seared Rare Ahi Tuna	swiss chard, Japanese style vegetables, steamed white rice, chive oil	25.95
New Zealand Rack of Lamb	tinkerbelle risotto, cilantro, chili oil, curry sauce	27.95
Meyer's All Natural Burger	saint andré cheese, tomato, arugula, pickled red onions, tomato bun	12.50
Pork Osso Buco	slow braised pork shank, grain mustard potatoes, wilted greens	24.95
Parmesan Crusted Blue Nose Sea Bass		

executive chef,
Jon Blackford