

Appetizers

Homemade Meatballs 6.00

Beef/Pork/Lamb Combo/ Italian Style

Naked Wings 8.00

6 of Chef's Texas Style Hot BBQ Sauce/Ranch or Bleu Cheese/Celery & Carrots

French Onion Soup 8.00

Homemade Croutons/Gruyere

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Deviled Eggs: Plain or Jazzy 6.00/8.00

Plain: Classic Deviled Egg Presentation with Paprika & Micro Celery

Or

Jazzy: Topped with Micro-Diced Tuna/Pickled Mustard Seed/Red Onion/Micro Celery

Sandwiches

Crunchy Fish Tacos 14.00

Flaky White Fish/Marinated Cabbage Slaw/Red Pepper Aioli

Cuban Sandwich Panini Style 14.00

Ham/Pork/Mustard/Swiss/Pickles

SALADS

House Salad or Caesar Salad 3.5

Spinach & Strawberry Salad 8.00

Spinach & Green Leaf Lettuce/Crispy Brie Cheese

Caprese Salad 13.00

Sliced Tomato/Fresh Olive Oil Marinated Mozzarella/Balsamic Glaze

Entrees

Shrimp & Grits 22.00

Blackened Crawfish & Tomato Sauce/Stone Ground Grits

Faroe Island Salmon 23.00

Taro Root Greens/Butternut Squash Hash with Purple Potato

Miso Glazed Cod 25.00

Vegetable Fried Rice/Miso Butter Sauce

Turkey Plate 18.00

Mashed Potato/Stuffing/Green Beans/Gravy/Cranberry Sauce

Liver & Onions 17.00

Bacon/Sweet Potato/Green Beans

Steak

PRIME Cut NY Strip 12oz **\$25**

Choice Cut Bone In Ribeye 18oz **\$36**

Choice Cut Porterhouse 22oz **\$38**

All Steaks Include Baked Potato & Seasonal Vegetable

Tomato Braised Chicken Thighs 20.00

Parsnip Puree/Broken Parsley Vinaigrette/Mashed Potato

Striped Bass 26.00

Lobster & Potato Hash/Peas/Pancetta

Pistachio Crusted Ahi Steak 29.00

Lemongrass Infused Rice/Broccoli Slaw/Ginger-Miso Dressing

Pork Osso Bucco 25.00

Hominy & Pork Stew/Mashed Potato/Radish & Avocado

Burgundy Beef Stew 19.00

Wild Rice/Red Wine Stewed Vegetables