

Appetizers

Tasso Ham & White Cheddar Ravioli 9.00

Homemade/Pea Puree/Radish/Crispy Applewood Pork Belly/Veal Reduction

Rhode Island Calamari 10.00

Buttermilk Soaked/Marinara

French Onion Soup 9.00

Croutons/Gruyere

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Salads & Sandwiches

House Or Caesar 4.00

Crispy Pounded Chicken Sandwich 12.00

Hoisin BBQ/White Cheddar/LTO

Cheesy Patty Melt 14.00

Swiss or American/Caramelized Onions

Greek Salad 12.00

Kale Mix/Onion/Cucumber/Tomato/Olives/Feta/Oregano Dressing

Add Chicken 6/Add Salmon or Shrimp 9

Swordfish Tacos 10.00

Napa Cabbage Slaw/Flour Tortillas/Mild Chipotle Cream/Roasted Corn

Entrées

Cold Water Salmon 23.00

Brussels Sprouts & Potato Hash/Carrot Puree

Grilled NY Strip 24.00

Baked Potato/Green Bean Casserole

Braised Boneless Chicken Thighs Cacciatore 18.00

Peppers & Onions/Pomodoro/Egg Noodles

Pan Seared Bone In Pork Chop 24.00

Tomato & Corn Sauce/Green Beans & Mashers

Lightly Blackened Texas Redfish 26.00

Stone Ground Grits/Wilted Spinach/Pontchartrain Sauce (Crabmeat & Mushrooms)

Filet Mignon 28.00

Creamy Potato Fondue/Bacon Lardons/Broccolini

Braised Short Ribs of Beef 26.50

Mashers/Pearl Onions/Carrots

Prime Rib Au Jus 25.00

Baked Potato/Asparagus

Turkey Plate 17.00

White Meat/Stuffing/Mashers/Green Beans/Cranberry Sauce

Shrimp Scampi 19.00

Linguine/Lemon/White Wine/Butter