

STARTERS

CARAMELIZED VIDALIA ONION & MUSHROOM TART Truffle Oil	9
DUCK CONFIT RAVIOLI Sautéed Spinach Balsamic Apples	9
GOAT CHEESE GRATIN Ratatouille Garlic Crostini	8
SAUTEED CRAB CAKE Stewed Sweet Peppers Rosemary	10
SAUTEED SHRIMP Crispy Risotto Fontina Cheese Oven-dried Tomato	10
WARM GORGONZOLA CAKE Port Wine Roasted Figs Pancetta	9

SOUP & SALAD

ASPARAGUS SOUP Oregano Feta Cheese	7
WILD MUSHROOM SOUP Porcini & Truffle Ravioli	7
BUTTER LETTUCE SALAD Roasted Sweet Onions Tomato Blue Cheese Black Pepper Vinaigrette	7
SIMPLE SALAD Oven-dried Tomatoes Parmesan Basket Toasted Almonds Balsamic Vinaigrette	7

ENTREES

ASIAGO STUFFED GNOCCHI Butter-Poached Lobster Sweet Corn Coulis	29
BLACKENED BONE-IN RIBEYE Asiago Mashed Potatoes Asparagus Red Wine Sauce	32
BLACKENED SWORDFISH Warm Spinach, Tomato & Parmesan Salad	24
CRAB & HORSERADISH CRUSTED TILAPIA Jasmine Rice Champagne Sauce	19
GRILLED FILET OF BEEF Potato Truffle Risotto Asparagus	29
GRILLED LAMB CHOPS Ratatouille Risotto Rosemary Jus	24
ROAST BREAST OF CHICKEN Nutty Rice Pilaf Lime, Tomato & Avocado Salsa	20
SAUTEED CHICKEN TENDERS Fusilli Pasta Charred Tomato Spicy Italian Sausage	19
SURF & TURF Braised Short Rib Grilled Halibut Asiago Mashed Potatoes Red Wine Reduction	26