





## **APPETIZERS**

OYSTERS ON HALF SHELL - \$18 (GF) 6 Oysters, Lemon Ice, Cocktail Sauce

JAMESPORT FRIED BRIE - \$12 Cranberry Brie, Truffle Honey, Toasted Bread Rounds

BEET SALAD (GF) - \$12

Honey Balsamic Dressing, Goat Cheese, Pistachios, Bacon, Arugula, Orange Segments

CAESAR SALAD - \$12

Chopped Boston Lettuce, Pecorino Romano Cheese, Caesar Dressing Add Grilled Shrimp + \$8

GRILLED SHRIMP - \$12

With Pesto, Fresh Mozzarella, Roasted Red Peppers

**DUCK DRUMMETTES - \$15** 

Thai Chili Sauce

## ENTRÉES

SHRIMP SCAMPI - \$26

Sundried Tomato Scampi Butter, Artisan Italian Bucatini, Parmesan, Cherry Tomatoes, Spinach

SEAFOOD PASTA - \$32

Andouille Sausage, Rigatoni, Piquillo Pepper Cream Sauce, Shrimp, Lobster, Cherry Tomatoes

GRILLED BONE-IN PORK CHOP - \$27

Sweet Potato Mash, Roasted Broccoli Rabe with Red Pepper Flakes, Horseradish Dill Sauce

EGGPLANT PARMESAN - \$23

Chef's Marinara, Pan Fried Breaded Eggplant, Pesto, Mozzarella, Spinach

PAN ROASTED ORGANIC (HICKEN - \$26

Goat Cheese, Maple Sweet Potato Purée, Green Beans, Red Wine Demi Glaze

BRAISED SHORT RIBS - \$32

Boursin Polenta, Asparagus, Crispy Onions, Rosemary Demi

WHITE FISH - MP

Tomato Pesto Cream Sauce, Lemon Ricotta Gnocchi, Roasted Asparagus

AUSTRALIAN FÎLET MIGNON - \$56

Red "B" Smashed Potato, Roasted Asparagus, Red Wine Demi

**KIDS** 

PASTA MARINARA - \$11

CHICKEN FINGERS - \$12 WITH FRENCH FRIES - \$16

## **DESSERTS**

WHITE CHOCOLATE CHEESECAKE - \$10

Oreo Pecan Crust, Milk Chocolate Ganache, White Chocolate Cream Cheese

CRÈME BRÛLÉE - \$10

<sup>\*</sup>This menu item consists of meat, fish, shellfish or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.