



## SMALL PLATES

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**GRILLED LOLLIPOP LAMB CHOP** 9  
with Roasted Peach Relish

**HORSERADISH TEMPURA  
LOBSTER POPPERS** 8  
with Honey Dijon Dipping Sauce

**MEDITERRANEAN CHICKEN  
EGG ROLL** 7  
with Feta, Kalamata Olive,  
Tomatoes & Tzatziki Sauce

**PEPPER GRILLED  
BEEF TENDERLOIN SKEWERS** 10  
with Red Onion Jam & Horseradish Sour Cream

**SPICY FRIED OYSTERS** 9  
with Lemon-Caper Aioli

**SEARED DIVER SCALLOPS** 7  
with Meyer Lemon Preserves & Melted Leeks

**CURRIED SHRIMP ARANCINI** 8  
with Raisin & Onion Chutney



## STARTERS

<b>CRISPY BRUSSELS SPROUTS</b>	9
with Pancetta, Lemon Vinaigrette and Pecorino	
<b>SMOKED SALMON FLATBREAD</b>	10
with Housemade Boursin, Capers, Tomato, Cucumber & Arugula Salad	
<b>SHRIMP CHIPS</b>	10
with Dill Havarti & Roasted Tomato, Horseradish Cream	
<b>BLUE CRAB GRATIN</b>	11
with Baby Spinach, Artichokes & Crispy Pita	
<b>BROILED GOAT CHEESE</b>	9
with Peach & Basil Salsa	
<b>FRIED CALAMARI, FENNEL &amp; ONION</b>	8
with Spicy Tomato Sauce	
<b>CHEF'S CHARCUTERIE BOARD</b>	MKT

## SALADS

<b>SPINACH SALAD</b>	9
with Parmesan, Shaved Red Onion, Fresh Fennel & Lemon-Garlic Dressing	
<b>BROILED BOUCHERON, ARUGULA &amp; STRAWBERRY SALAD</b>	10
with Extra Virgin Olive Oil & White Balsamic Glaze	
<b>CRISP ROMAINE &amp; FRESH MANGO SALAD</b>	10
with Macadamia Nuts, Manchego Cheese Crouton, White Balsamic Glaze and Extra Virgin Olive Oil	
<b>LITTLE GEM CAESAR</b>	9
with Asiago & Spicy Croutons	



## ENTRÉES

<b>PEPPER SEARED TUNA NIÇOISE</b> 22 with Warm Red Skinned Potato Salad, Lemon & Thyme Vinaigrette	<b>FRIED LOBSTER BURGER</b> 19 with Lemon Dill Slaw, Vine Ripe Tomatoes & Hand Cut Fries
<b>16 OUNCE GRILLED RIBEYE</b> 35 with Giant Fried Onion Rings	<b>PECAN CRUSTED GROUPE</b> 24 with Sweet Potato Salad, Spicy Peach Tartar & Pickled Vegetables
<b>GRILLED SALMON WITH MANGO DIJON</b> 21 with Fried Sweet Plantains	<b>ROASTED PULLED CHICKEN,</b> 20 with Vine Ripe Tomatoes, Capers, Basil & Handmade Pappardelle with Asiago
<b>CENTER CUT 8 OUNCE BEEF TENDERLOIN</b> 34 with Blue Cheese Fries	<b>BLUE AGAVE MARINATED HANGER STEAK</b> 24 with Manchego Hash Browns
<b>GRILLED STEAK BURGER</b> 17 with Roasted Tomatoes & Onions, Smoked Cheddar Cheese and Hand Cut Fries	<b>DUCK DUO:</b> 30 Roasted Duck Breast with Blackberry Barbecue and Crispy Duck Confit with Cauliflower Puree
<b>SURF &amp; TURF: FRIED LOBSTER TAIL &amp; 4 OUNCE BEEF TENDERLOIN</b> 38 with Herb Root Mash	<b>GRILLED LOBSTER &amp; SCALLOP GRUYERE</b> 26 with Wild Mushroom & Gruyere Potato Hash
<b>BARBECUED SHRIMP &amp; CHEDDAR GRITS</b> 21 with Peppered Bacon, Sweet Onions & Tomatoes	<b>SAGE MARINATED CHICKEN ON CRISP ROMAINE</b> 21 with Champagne Vinaigrette, Goat Cheese Crumbles, Grilled Fresh Peaches & Crisp Country Ham
<b>SEARED CHILEAN SEA BASS</b> 36 with Green Curry Coconut Risotto & Baby Bok Choy	