



SMALL PLATES

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

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

SALADS

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



ENTRÉES

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