



APPETIZERS

Oysters on the Half Shell

Chef's Selection of Locally Sourced
Oysters

\$4 each (Minimum of 3) **GF**

Barbecued Brussels Sprout

Sweet & Smoky Rub, Feta, Sunflower
Seeds, White Barbecue Sauce \$14 **GF**

Sizzling Escargot

Helix Snails / White Wine/ Garlic
Butter / Spinach / Asiago Crostini \$16
can be **GF**

Crab Rangoon

Kimchi Style Vegetables, Sweet Ginger
Soy \$16

Shrimp Cocktail

(4 per order)

With Tangy Cocktail Sauce and
Lemon \$21 (\$4 additional) **GF**

Crispy Point Judith Calamari

W/ Sliced Peppers, Tossed in Garlic
Parmesan, Marinara on Side \$16

Eggplant "Fries"

Parmesan / Chilled Basil Ketchup"
\$14

Crispy Chili-Garlic Shrimp

Sweet & Spicy Glaze, Gluten-Free
Breading, Asian Slaw & Sriracha Aioli
Dip \$18 **GF**

Grilled Octopus

Warm Potato & Chorizo Salad. Sweet
Red Pepper Puree, Squid Ink and
Saffron Aioli's \$18 **GF**

Grilled Ostrich Crostini

Garlic & Herb Marinated on Brie
Crostini w/ Demi-Glace & Horseradish
Cream \$19

Truffled Potato Wedges

Parmesan Garlic Aioli on Side \$12

Charcuterie

House Selection of Meats & Cheeses,
Olives, Fig Jam, Pickled Vegetables,
Almonds, Apricots, Quince Paste, House
Bread \$26 **can be GF**

Jumbo Chicken Wings Choice of

Garlic Parmesan **GF** / Thai Chili **GF**
Carolina Golden BBQ **GF** / Border **GF**
Bone-In **GF** or Boneless \$16

SOUP SELECTIONS

French Onion Soup

Gruyère Cheese / Crouton \$12 can be GF

Clam Chowder Cup \$8 Bowl \$12 GF

Roasted Cauliflower Bisque

Truffled Foie Gras Mousse & Smoked Paprika Chive Oils \$13 GF

SALAD SELECTIONS

Caesar Salad

Crisp Romaine, Herb Croutons, Parmesan & Asiago Crisp

House-made Creamy Dressing \$14 can be GF

Mediterranean Grains Salad with Salmon

Spinach, Quinoa, Cucumber, Tomato, Chevre, Grilled Salmon

Toasted Sunflower Seeds, Julienne Carrot, Red Onion

Honey-Lime & Poppyseed Dressing \$25 GF

Tuna & Rice Noodle Poke

#1 Ahi Tuna on Thai Peanut Rice Noodle Salad w/ Julienne Vegetables,
Segmented Mandarins, Wasabi & Ginger.

Sweet & Spicy Ponzu \$25

Leafy Greens Salad

Wrapped in a Cucumber Turbin, Tomato, Red Onion, Carrots,

Rosé Champagne Vinaigrette \$12 GF

Caramelized Pear Salad

Honey & Brown Sugar Roasted Pear with Brûléed Bleu Cheese on
Baby Greens. Fresh Berries, Candied Almonds, Red Onions, Carrots

Raspberry-Honey Vinaigrette \$16 GF

Add to Above Salads

Grilled Shrimp (3) \$12 / Grilled Salmon \$12 / Faux Soy Chicken \$10

Grilled Boneless Chicken \$9 / Marinated Steak Tips \$14 / Tuna Crudo \$14

ENTRÉES

Veal Chop Rosini

Grilled 16oz Bone-In Chop, Topped with
Truffled Foie Gras Mousse. Served with Roasted Fingerling
Potatoes & Cauliflower \$47 GF

Pan Roasted Swordfish

Spring-Herb Pesto, Garlic Risotto,
Parmesan Roasted Broccoli Rabe \$34 GF

Feta Crusted Salmon Provencal

Roasted Tomatoes, Olives, Spinach, Lemon Pepper Orzo \$34

Pastrami Braised Short Ribs

White BBQ Sauce, Garlic Mashed & Brussels Sprout \$35 GF

Vegan Stuffed Eggplant

Caponata, Quinoa and Vegan Ricotta on Arugula and
Crispy Garbanzo Bean Salad \$24 Vegan & GF

Chicken & Gnocchi

Chicken Confit, Ricotta Gnocchi, Mixed Mushrooms,
Baby Spinach, Savory Skillet Sauce \$25

Cavatelli Pasta with Spinach & Broccoli Rabe

Savory Garlic & Butter Sauce. Imported Parmesan \$24 can be GF

Additions to Above Entrée

House Made Sausage \$8	Sautéed Shrimp \$12
Grilled Boneless Chicken \$9	Faux Soy Chicken \$10

Porterhouse Pork Chop

Smoked Gouda Grits, Apple Slaw, Blueberry & Bacon BBQ Sauce \$32 **GF**

Rack of Lamb Persillade

Parsley & Dijon Rub, Seasoned Breadcrumbs, Rosemary Demi-Glace,
Garlic Mashed Potatoes, Asparagus \$48

Steak Frites

On Top of Garlic Bread
Garlic Aioli, French Fries \$29

CUTS **GF**

All Cuts Come with:

Roasted Garlic Mashed Potatoes and Asparagus

12oz Dry Aged USDA Prime N. Y. Strip Steak \$49

8oz Center Cut Filet Mignon \$46

Choice of Sauce **GF**

Bearnaise / Black Truffle Butter / Au Poivre
Rosemary Demi-Glace / Red Wine Jelly

Before placing your order,

please inform your server if anyone in your party has a food allergy

Due to market Pricing, there will be a \$2 up charge for gluten free substitutions