

# Menu

## STARTERS

Mushroom Onion Soup \$9 gf  
creamy sweet onion and mushroom

Soup of the day \$9

Lobster Bisque \$12

Hummus Plate \$12  
roasted red pepper hummus, vegetable sticks, crostini  
(V, GF option)  
(Add smoked salmon \$6)

Calamari & Zucchini \$17  
Crisp fried calamari rings and tentacles and zucchini  
with pepperoncini aioli

Shrimp fritters \$12  
Over greens with green sriracha aioli

Appetizer Flatbreads \$16

Margherita Flatbread  
mozzarella, parmesan, house made marinara and pesto

Fig & Pig Flatbread  
figs, prosciutto, mozzarella, goat cheese, honey, fried  
rosemary

Breakfast Flatbread  
Bacon, tomato, spinach, cheddar cheese, poached eggs,  
hollandaise

All Flatbreads are available on a large 12" gluten free  
crust for \$25

# Menu

## SALADS

### Green Salad \$11

mixed greens, carrot, cucumber, radishes, pumpkin seeds, and sweet onion poppy seed dressing, - (V, GF)

### Caesar Salad \$11

romaine lettuce, parmesan, lemon, croutons - (GF Option)

### Strawberry Spinach Salad \$15 (GF)

Goat cheese, carrots, almonds, spinach, strawberries, and balsamic vinaigrette

add: Chicken \$8, salmon\* \$10, bacon \$3, zucchini feta cakes \$6  
cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$2 or  
fried green tomatoes \$5

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## MAIN COURSE

### Eggplant Roulade \$22

marinara, mascarpone cheese, parmesan, basil pesto

### 6-oz Beef Tenderloin \* \$38 (GF)

Garlic mashed potatoes, seasonal vegetables and house made demi-glace

### Pan Seared Scallops\* \$36 - (GF)

served with roasted potatoes, brussels sprout hash – bacon, onions, maple syrup and habanero-



# Menu

## MAIN COURSE

Lobster Wellington \$42

Butter poached lobster tail, wrapped in puff pastry stuffed with asparagus and prosciutto, served with risotto with cherry tomatoes, asparagus, and spinach

14-oz Prime Rib \$42 (GF)

Garlic mashed potatoes, seasonal vegetables, and house au jus

Pan Seared Duck Breast \$36 (GF)

Served with wild rice, asparagus, and a blackberry-cherry sauce

Ahi Tuna Bowl \$28 (GF)

Marinated ahi tuna, avocado, scallions, cucumber, shredded carrots, topped with sesame seeds served over jasmine rice

Gourmet Mushroom Risotto \$28 (GF)

Spinach, red peppers, onions, cream, parmesan

Smoked Salmon Eggs Benedict \$24

Smoked Salmon, local farm fresh, asparagus, poached eggs, hollandaise

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