



MENU

APPETIZERS

POTATO LEEK SOUP 12

POTATO | LEEK | CREAM

FIG BRUSCHETTA 20

WHIPPED GOAT CHEESE | FIG | HONEY |
WALNUTS | CROSTINI

CRAB DIP 20

JUMBO LUMP CRAB MEAT | CHEESE | SPICES |
GARLIC CROSTINI.

BASIL & LEMON BURRATA 18

FRESH BASIL | LEMON ZEST | RED PEPPER
FLAKES | CRACKED PEPPER | OLIVE OIL

CHEF'S HUMMUS BOARD 24

CRUDITE AND CROSTINI

SALADS

CAPRESE 15

ROMA TOMATOES | BASIL |
FRESH MOZZARELLA | OLIVE
OIL | BALSAMIC GLAZE

GRILLED WATERMELON SALAD 16

BING CHERRIES |
GORGONZOLA |
ARUGULA | BALSAMIC
GLAZE

GREEK FETA TOWER 18

CUCUMBER | TOMATO
| KALAMATA OLIVES |
ONION | ROASTED RED
PEPPER | FETA | LEMON
VINAIGRETTE

ENTREES

FILET MIGNON 60

100Z HAND CUT FILET | BOURBON COMPOUND BUTTER | SWEET POTATO WEDGE |
CHEFS VEGETABLE

SUGGESTED WINE PAIRING:

LE BRAVE CAIRANNE

GARDEN GNOCCHI 26

SWEET PEAS | LEMON CREAM SAUCE

SUGGESTED WINE PAIRING:

SURRAU "LIMIZZANI" VERMENTINO

SALMON 43

CILANTRO LIME BUTTER | COCONUT RICE | ROASTED ASPARAGUS

SUGGESTED WINE PAIRING:

TRIONE "RIVER ROAD RANCH" CHARDONNAY

LOBSTER RAVIOLI 34

CHAMPAGNE TARRAGON SAUCE

SUGGESTED WINE PAIRING:

GIANTESSARI SOAVE

CHICKEN MARSALA 38

SAUTEED SPINACH | MUSHROOMS | MASHED POTATOES

SUGGESTED WINE PAIRING:

WHITEHALL LANE TRE LEONI RED

KITCHEN POLICIES: \$20 CORK FEE, SUBSTITUTIONS MAY REQUIRE UPCHARGE, GROUPS OF 8 OR MORE - ONE CHECK & 20% GRATUITY INCLUDED. * CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS. PLEASE ALERT SERVER OF ALLERGIES.