

APPETIZERS

Grilled Stuffed Eggplant.....	\$8
Spinach Stuffed Mushrooms	\$8.5
Baked Brie in Pastry with Fresh Fruit	\$10
Cheese Plate with Seasonal Accompaniments	\$10
Garlic Shrimp	\$9
Blackened Ahi Tuna	\$10
Mussels in Coconut Curry Broth	\$8.5
Tomato Basil Pesto and Fontinella Flatbread	\$8
Gorgonzola and Beef Tip Flatbread	\$10
Homemade Soup of the Night Bowl.....	\$5
Cup.....	\$3.5

SALADS

Baby Spinach	\$9
<i>honey buttered pecans, apples, crispy bacon, & warmed brie</i>	
Grilled Heart of Romaine Caesar	\$9
<i>with classic caesar dressing, croutons, and parmesan sprinkle</i>	
Asian Salad	\$8.5
<i>mixed greens, asian veggies, almonds, & sesame cilantro dressing</i>	
Hearts of Palm	\$9
<i>mixed greens, sunflower seeds, gorgonzola cheese, & dried cranberries</i>	

add chicken or tofu \$4.5/ shrimp or salmon \$5.5/ scallops or catch \$7.5

CHEF'S GRILL

*includes soup or side salad, one side item, and choice of sauce
may be grilled, blackened, or broiled*

Fresh Catch	Market
Local Shrimp	\$19
Salmon Filet	\$19
Diver Scallops	\$24.5
Lobster Tail.....	Market
Filet Mignon	\$25
Rack of Lamb	Market
Pork Loin	\$19
Duck Breast	\$21
Breast of Chicken	\$16.5
Herb Rubbed Tofu	\$16.5

SAUCES

Tarragon Dijon Cream	Blue Cheese Garlic Butter	Mango Chutney
Lemon Garlic Butter	Brandy Peppercorn	Sweet Chili Hot
Meyer Lemon	Port Wine Mushroom	Mustard
Hollandaise	Sundried Tomato Marsala	Peanut
Lemon Sherry Cream		Curry
		Ginger Soy

SIDE ITEMS

Kale with Garlic & Golden Raisins	Angel Hair with Olive Oil &
Toasted Garlic & Lemon Spinach	Garlic
Wok Seared Vegetables	Potato & Vidalia Onion
Vegetable of the Day	Gratin
	Mashed Potatoes
	Jasmine Rice

CHEF'S ENTREES

includes choice of side salad or soup

Shrimp and Grits	\$19
<i>sautéed in tomato andouille cream over grilled polenta with vegetables</i>	
Blackened Ahi Tuna	\$23
<i>seared rare, served with sweet chili hot mustard, jasmine rice and wok seared vegetables</i>	
Macadamia Crusted Salmon with Mango Rum Butter	\$20
<i>served with jasmine rice and vegetables</i>	
Seared Diver Scallops.....	\$24.5
<i>with lemon sherry cream, mashed potatoes and spinach</i>	
Seafood in White Wine Garlic Sauce	\$19
<i>shrimp, fish, mussels, pesto, spinach, sundried tomatoes, and mushrooms over angel hair pasta</i>	
Espresso Rubbed Gorgonzola Crusted Pork Loin	\$20
<i>over marsala glazed onions, with mashed potatoes and vegetables</i>	
Beef Bourguignonne.....	\$19
<i>tender beef tips braised in red wine with mushrooms, served with mashed potatoes and vegetables</i>	
Surf & Turf	Market
<i>8 ounce filet mignon with brandy peppercorn sauce, served with mashed potatoes and vegetables, with grilled diver scallops and shrimp OR a 6 ounce grilled lobster tail</i>	
Veal Marsala.....	\$20
<i>topped with prosciutto, provolone, pesto, and marsala sauce with mashed potatoes and vegetables</i>	
Herb Rubbed Rack of Lamb	Market
<i>topped with rosemary pistachio pesto and port wine mushroom sauce , with mashed potatoes and vegetables</i>	
Duck Breast	\$22
<i>sliced and topped with port wine mushroom sauce, served with mashed potatoes and vegetables</i>	
Chef's Stuffed Chicken	\$18
<i>filled with boursin cheese and spinach, topped with lemon sherry herb sauce with vegetables and mashed potatoes</i>	
Grilled Stuffed Eggplant	\$15.5
<i>with herbed ricotta, topped with italian cheeses & tomato sauce, with angel hair and vegetables</i>	
Sesame Tofu	\$17
<i>with sesame ginger sauce, jasmine rice, and wok seared vegetables</i>	
Vegetable Plate.....	\$14.5
<i>choice of 3 side items, served with soup or salad</i>	
Thai Curry	-
<i>with fresh vegetables on jasmine rice in spicy red coconut curry broth</i>	
<i>add tofu or chicken \$3.5/ add seafood (fish, shrimp, and mussels) \$4.5</i>	

Please note:

Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness
20% Gratuity may be added to parties of 6 or more