

-TAPAS-

CRAB DIP *cream cheese, white wine, lump crab meat, and old bay, grilled pita bread* - \$7-

SUN DRIED TOMATO HUMMUS
blue corn tortilla chips - \$7-

FISH TACO *cod, citrus vinaigrette, red cabbage slaw, feta cheese, mango salsa, and charred pineapple-habanero hot sauce* - \$8-

LAMB TACO *smoked apricot lamb, flour tortillas, red cabbage slaw, grilled onions, feta cheese, tomato salsa* - \$9-

CHICKEN QUESADILLA *barbequed rotisserie chicken, red wine caramelized onions, shredded cheese, ranch, tomato relish* - \$7-

ZUCHINNI SKEWERS *apple wood rub, jalapeno Greek yogurt sauce* - \$6-

MUSSELS AND FRIES *PEI mussels, garlic, white wine, smoked pepper aioli, old bay fries* - \$11-

RED CHILI TUNA *ancho chili powder and brown sugar rubbed tuna fillet seared rare, wasabi vinaigrette, fried wontons, fresh spinach* - \$12-

CRAB CAKES *blue corn crusted crab cakes, chipotle aioli, tomato salsa* - \$9-

STEAK FLAT BREAD *sirloin steak, mozzarella cheese, red peppers, broccoli, red wine caramelized onions* - \$8-

-SOUPS & GREENS-

ASPARAGUS SALAD *asparagus, lemon vinaigrette, grape tomatoes, mozzarella cheese, English cucumbers, olives, chickpeas, spring greens, toasted pita* - \$8-

GRILLED PEAR SALAD *pears, brown sugar bacon, dried cranberries, grilled onions, feta cheese, mixed greens* - \$8-

STRAWBERRY SALAD *fresh strawberries, honey Dijon vinaigrette, feta cheese, toasted almond* - \$7-

RED PEPPER SOUP *rotisserie chicken, corn, chipotle, fried tortillas, shredded cheese* - \$5-

-BIG PLATES-

CEDAR PLANK SALMON *fire roasted cedar plank salmon fillet, white wine apricot jalapeno glaze, grilled pineapple relish, iron skillet potato, grilled zucchini disks* - \$21-

CRAB CAKES *broiled lump crab cakes, remoulade sauce, tomato relish, roasted garlic mashed potatoes, sautéed baby beans* - \$21-

SEA BASS *cashew crusted Chilean sea bass fillet, mango-red pepper salsa, basmati rice pilaf, mango nectar reduction, sautéed asparagus* - \$29-

DUCK *Asian spiced duck breast, ginger-chili glaze, scallions, basmati rice pilaf, butter-pistachio green beans* - \$25-

BLUE CORN FRIED CHICKEN
blue corn chip fried chicken breast, honey-chili sauce, mango-red pepper salsa, bacon smashed potatoes, sautéed asparagus - \$18-

BLACK & BLUE CHICKEN *Cajun spiced chicken breast, blue cheese cream sauce, balsamic reduction, bacon smashed potatoes, garlic sautéed broccoli* - \$18-

LOBSTER RAVIOLI *north Atlantic lobster meat blended, mozzarella and ricotta cheeses, egg pasta, red peppers, grilled garlic sausage, parmesan cream sauce* - \$20-

LAMB CHOPS *Jamison farm lamb, apricot-balsamic glaze, pistachios, sumac, chickpea polenta cakes, grilled zucchini* - \$27-

HANGER STEAK *sous vide hanger steak, smoky red chimichurri, fried potatoes, garlic aioli, black pepper asparagus* - \$23-

BEEF BRISKET *soy and brown sugar braised beef brisket, white wine apricot jalapeno glaze, iron skillet potato, black pepper asparagus* - \$19-

BEEF TENDERLOIN *pepper rubbed center cut beef tenderloin, lobster ravioli, wild mushroom ancho chili sauce, bacon smashed potatoes, sautéed garlic broccoli* - \$28-

CUBAN SKIRT STEAK *sous vide skirt steak, tomato escabeche, mango steak sauce, roasted garlic mashed potatoes, grilled zucchini disks* - \$21-

STRIP STEAK *grilled strip steak, fried red skin potatoes, garlic aioli, mojo rojo, parmesan broccoli* - \$25-