

Appetizers

PEI Mussels

*Prince Edward Island Mussels
in a roasted garlic veloute with
fine herbs and fresh tomatoes 9.*

Chipotle Calamari

*Calamari, lightly breaded and fried,
tossed with mixed peppers, fine herbs,
and parmesan cheese served with
Adobo sauce and garlic aioli 9.*

Duck Quesadilla

*Duck confit with sweet corn, red peppers,
Pepper Jack cheese and jalapenos with
pico de gallo, black beans and guacamole 10.*

Vegetable Spring Roll

*A wrap of sautéed vegetables
served with a ponzu sauce 8.*

Chicken Asparagus Crepe

*Sliced chicken, shaved asparagus,
shallots and mozzarella cheese
finished with a sherry cream
and tomato basil micro-salad 9.*

Lobster Cigar

*A mixture of lobster, mascarpone
and scallion piped into a crisp shell,
resting on a fresh mango chutney
finished with a tarragon beurre blanc 12.*

Tuna Ceviche Flat Bread

*Tuna Ceviche served with tomato,
jalapeno, red onion, and baby arugula
on baked flat bread, with anchovy aioli 11.*

Sweet Potato Ravioli

*Sweet potato stuffed ravioli, a pancetta
and sage cream with browned butter 8.*

Soups & Salads

Soup du Jour

*Please speak with your server
about our offering of the day 5./7.*

Portabella Salad

*Marinated portabella mushrooms served with
pear tomatoes, roasted red peppers, asparagus
tips, mozzarella cheese, and baby arugula,
finished with red wine vinaigrette 9.*

House Salad

*Mixed greens with cucumbers,
shaved carrots, and black olives
in a balsamic vinaigrette 7.*

Seared Tuna Salad

*Sushi-grade Tuna, pan-seared with a
spicy rub served over a bed of cucumber,
tomato, red onion, and avocado with
rice wine vinaigrette and wasabi 10.*

Spinach Salad

*Baby spinach candied pears,
gorgonzola cheese walnuts
and raspberry vinaigrette 8.*

Daily Specials

Handcrafted Pasta of the Day

Our chef's fresh pasta and seasonal ingredients combine to inspire our daily special

Vegetarian Dish of the Day

Our dining room staff will share with you the chef's vegetarian offering of the day

Entrees

Slow Roasted Salmon

Slowed roasted salmon served on a bed of chive mashed potatoes with a fine herb salad and roasted cashews, finished with chive butter 21.

Ancho Chili Crusted Rib Eye

Ancho chili crusted rib eye served atop avocado rice with sautéed sofrito vegetables and finished with a chipolte demi glace 30.

Plancha Seared Grouper

Plancha seared grouper served with a poblano shrimp griddle cake, grilled asparagus and baby carrot, finished with a shrimp cream sauce 25.

Pan Seared Sesame Crusted Tuna

Pan seared sesame crusted tuna served with sun-dried tomato mashed potatoes, marinated portabella mushroom and finished with cilantro cream and a chile aioli 25.

Oven Roasted Crab Cakes

Two jumbo lump crab cakes served on Crisfield rice with sautéed baby spinach and grain mustard beurre blanc drizzled with tarragon sauce 25.

Grilled Filet

Grilled filet served with portabella fries, a twice-baked potato and herb demi 33.

Plancha Seared Halibut

Plancha seared halibut served with vegetable risotto and fried zucchini blossom, with melted tomato sauce 27.

Pan Seared Scallops

Pan seared scallops served with shaved vegetable salad, sun-dried tomato mashed potatoes and a balsamic reduction 23.

Herb Crusted Rack of Lamb

Herb crusted rack of lamb served over a lamb cassoulet with haricots verts and demi glace 35.

New York Strip Steak

New York Strip steak served with grilled asparagus, sour cream mashed potatoes and garlic herb butter 29.

Pineapple and Tequila Glazed Duck

Pineapple Tequila glazed duck breast served with grilled pineapple, scallion rice, and haricots verts 25.

Scarborough Chicken Breast

Herb grilled chicken breast served with truffle mashed potatoes, ginger glazed carrots, and rosemary vinaigrette 19.

Kobe Burger

Kobe beef burger stuffed with smoked Gouda topped with apple smoked bacon compound butter 17