



Today's Additions

*Seasonal & creative
additions are offered daily*

Starters

Seafood Bisque

A blend of fresh seafood, seasonings and cream
10.00

Warm Walnut Crusted Goat Cheese

Petite green salad, sweet poached beet carpaccio and turmeric horseradish oil, candied orange and citrus essence
13.50

Pan Seared Scallops

Smoked bacon, potato & apple hash, silky cauliflower purée and sherry shallot gastrique
14.00

Steamed Clams Loren

Littleneck clams steamed in sauterne, garlic, olive oil, Vidalia onions and clam broth
13.50

Piccata Style Calamari

With fresh tomato, lemon juice, calamata olives, banana peppers and capers served with a Parmesan polenta cake
13.50

Grilled Lobster Tail

Oven roasted corn, goat cheese & lobster tarragon risotto and chervil butter
18.00 (as an entrée... 37.00)

Salads

Baby Field Greens Salad

MacGregor Farms baby field greens, balsamic vinaigrette, candied walnuts and Gorgonzola cheese
10.00

Spinach & Arugula Salad

Lemon shallot vinaigrette, jalapeno havarti cheese, marinated artichokes and crispy pancetta
10.00

Caesar Salad

Hearts of romaine, roasted garlic Caesar dressing and fresh herbed croutons
10.00

Entrées

Pan Roasted Halibut

Sweet pea~pancetta risotto, tomato chutney and ginger~carrot emulsion
34.00

Macadamia Crusted Mahi

Chinese vegetable medley, sesame carrot slaw and red curry coconut sauce
33.00

Crispy Skin Barramundi

Housemade clam cake, grilled zucchini, red onion marmalade and scallop emulsion sauce
33.00

Sautéed Jumbo Lump Crab Cakes

On a bed of sautéed arugula, roasted peppers and shitake mushrooms, grilled asparagus and lemon~caper aioli
34.00

Pan Seared Sea Scallops

Grilled vegetable ravioli, melted spinach & leeks, grilled vegetable relish and artichoke heart purée
34.00

Veal Larousse

Medallions of veal in garlic cream sauce, sautéed jumbo lump crab, asparagus tips and roasted fingerling potatoes
35.00

Roasted Rack of Lamb

Tomato basil orzo, grilled portobello mushrooms, creamed spinach and caramelized onion jus
36.00

Grilled Filet Mignon

Caramelized onions & wild mushrooms, vegetable & manchego cheese stuffed zucchini, roasted garlic mashed potatoes and corn velouté
35.00

Beverages

Fiji Natural Artesian Water 7.00

Saratoga Sparkling Mineral Water 7.00

All Natural Limeade 3.00

Lorina Sparkling Pink Lemonade 3.00

Clausthaler Non-Alcoholic Beer 4.00

Iced Tea, Iced Coffee or Soda 3.00

Espresso 3.50 Cappuccino 4.50 Latte 5.00

Mochachino Loren 5.00 Vanillachino Loren 5.00

La Colombe Coffee, Hazelnut Coffee or Assorted Bigelow Teas 3.00

Iced Cappuccino or Latte 4.50