

 **DAILY SPECIALS** 

MONDAY

Meatloaf

TUESDAY

Paris Bistro

WEDNESDAY

Little Italy

THURSDAY

Rack of Lamb

FRIDAY

Fish on Friday

SATURDAY

Date Night

APPETIZERS

Scallop Margarita

lime marinated scallops with chiles, orange, avocado and tequila ice 15

Carpaccio of Beef

anchovy aioli, fried capers, arugula, lemon and Parmesean 13

Octopus Salad

feta and cucumber, cured lemon, spinach and yogurt 12

Jumbo Lump Crab Cake

grilled pepper and onion salad, jalapeño corn cream
and pickled watermelon rind 14/28

Gnudi

ricotta dumplings on tomato and eggplant fondue
with spinach and crisp prosciutto 12

Bowl of Mussels

with tomato, chorizo, garlic, herbs and grilled bread 12

Caesar

escarole and romaine with lemon anchovy vinaigrette
and Parmesean aioli 9

Greens

crisp greens and herbs with Champagne Dijon vinaigrette
and shaved Parmesean 9

Blue Goat Cheese Panzanella Salad

tomatoes, walnut raisin bread, blue goat cheese, greens,
basil vinaigrette and balsamic glaze 12

Crudos

sesame seared tuna with soy, wasabi and napa cabbage slaw
pastrami cured salmon with gingered grapefruit 15

Charcuterie

foie gras torchon with pickled cherries
pork rillettes with Dijon potato salad
prosciutto with melon-feta strata 18

ENTRÉES

Grilled Veal Chop

with fontina risotto fritters, fennel, prosciutto,
and lemon parsley sauce 36

Sesame Crusted Wild Pacific Salmon

with gingered beets, bok choy, soba noodles
and red curry coconut broth 29

Braised Lamb Shank

on chick peas, with yogurt, pita, pomegranate, mint and pine nuts 24

Carolina Grouper

on fried green tomatoes, with rice, artichokes, shrimp
and preserved lemon 27

Grilled Portuguese Skirt Steak

served classically with an over easy egg, rice and fries
with a sauce of pickled hot peppers, beer and blackened onions 24

Cheeseburger

daily ground beef with cheese of your liking,
special sauce and onion jam 10
with your choice of side 15

Pan Roasted Guinea Hen

with peas and carrots, mushroom barley, summer truffles
and roasted thyme sauce 32

Orecchietti Pasta

with rock shrimp, pesto, summer squash, spinach,
goat cheese and pine nuts 19

Pan Roasted Branzino

with rapini, olives, tomatoes, polenta and red pepper vinaigrette 26

SIDES

5

French Fries
Garlic Spinach
Side Salad
Escarole
Chick Peas
Gingered Beets and Bok Choi
Calasparra Rice
Mushroom Barley
Pesto Pasta
Summer Squash
Fried Green Tomatoes