

APPETIZERS

Asparagus Soup | 9

Velvty cream of asparagus soup, finished with a crème fraîche.

Peach & Chèvre Salad | 12

Tangy tomato vinaigrette, caramelized peaches, cucumber, sweet bell peppers, red onion, cherry tomatoes and goat cheese.

Crispy Calamari | 19

Delicately fried squid rings, lightly dusted with seasoned flour, served with chipotle mayo.

Baked Garlic Shrimp | 17

Black tiger shrimp baked in a garlic-infused white wine butter sauce, melted cheddar, served with crispy garlic points.

ENTRÉES

Seafood Linguini | 28

Black tiger shrimp, smoked salmon, and mussels, cherry tomatoes and baby spinach, tossed in a vodka and white wine cream sauce.

Pan Seared Pickerel | 38

Pickerel fillet, crispy capers and a vibrant lemon brown butter sauce, served with toasted barley and seasonal vegetables.

Oven Roasted Chicken Supreme | 29

Chicken stuffed with prosciutto, goat cheese, and spinach, topped with a roasted red pepper cream sauce. Served with grilled vegetables and mashed potatoes.

DESSERT

Crème Brûlée | 8

Rich vanilla custard, fresh strawberries and whip cream.