

Small Plates & Starters

Grilled Georgia Quail

Creamy Grits & Sage Fritters - \$13

Grilled Duck Breast

Arugula, Mangos, Shaved Red Onion, Sweet Chili/Basil Vinaigrette - \$10

Lobster Thermidor

Georgia Cream, Peas, Wild Mushrooms - \$20

Beef Carpaccio

Horseradish Sauce, Truffle Vinaigrette, Shaved Asiago, Arugula - \$12

Grilled Portobello Stack

Pancetta, Roasted Red Peppers, Spinach, Chevre, & Rosemary Demi - \$10

Tuna Poke

Thai Soy Vinaigrette, Diced Avocado, Rice Crackers, Wasabi Aioli - \$13

Grilled Jumbo Gulf Shrimp

Watermelon, Jicama, Micro Daikon, & Spicy Yuzu Vinaigrette - \$12

Prince Edward Island Mussels

White Wine, Curry Cream Broth, Carrots, Snow Peas - \$10

Jumbo Lump Crab Cake

Simple Greens, Joe's Mustard Sauce - \$18

Seafood Gumbo - \$8

Salads

Classic Caesar - \$9

Iceberg Wedge

Blue Cheese Vinaigrette, Bacon Crumbles, Radishes, Snipped Chives - \$9

Caprese Salad

Locally Grown Heirloom Tomatoes, Homemade Mozzarella, Balsamic Reduction, E.V.O.O. - \$12

Poached Beet

Shaved Radicchio, Haricots Verts, Honey Pecans, Gorgonzola, Blood Orange Vinaigrette - \$10

Fried Oysters & Spinach

Grape Tomatoes, Applewood Smoked Bacon, Warm Bacon Vinaigrette - \$12

Arugula

Shaved Pecorino, Toasted Pinenuts, Lemon/Garlic Vinaigrette - \$11

Main Courses

Sesame Crusted Rare Yellowfin Tuna

Pan-Seared, Asian Stir-Fry, Wasabi, Infused Oils - \$32

Pan-Seared Divers Scallops

Couscous, Piquillo Peppers, Edamame, Asparagus, Charmoula Sauce - \$30

Wood Oven Roasted Chilean Sea Bass

Chili Dusted, Red Rice, Roasted Corn/Black Bean Salsa, Poblano Sauce - \$32

Wood Oven Roasted Grouper

Saffron Pasta Pearls, Summer Squash, Tomato/Olive Relish - \$31

Grilled Hawaiian Butterfish

Sweet Potato & Boniato Purée, Papaya/Mango Salsa, Passion Fruit Sauce - \$32

Pan-Seared Snapper

Parsnip Purée, Local Tomatoes, Haricots Verts, Roasted Red Pepper Sauce - \$30

Jumbo Gulf Shrimp

Udon Noodles, Sugar Snaps, Oyster Mushrooms, Daikon, Carrots, Hot & Sour Sauce - \$28

Maine Lobster in Paradise*

Truffled "Three Cheese" Mac, Crawfish Tails, Sweet Peas, Roasted Red Peppers - \$37

Steak Frites

10 oz. NY Strip, Sautéed Broccolini, Pommes Frites, Brandy Peppercorn Sauce - \$33

Grilled Filet Mignon*

Herbed Twice Baked Potato, Asparagus, Pearl Onions, Porcini Demi - \$37

16 oz. Cowboy Ribeye*

Mashed Yukon Gold Potatoes, Summer Vegetables, Cabernet Demi - \$37

Macadamia Nut Crusted Rack of Lamb*

Cumin Scented Quinoa, Plum Tomatoes, Red Wine Demi, Ají Aioli - \$34

Jerk Chicken

Basmati Rice, Pinto Beans, Sugar Snaps, Grilled Pineapple, Citrus Sauce - \$26

Wood Oven Fired Pizzas

Margherita

Roma Tomatoes, House Mozzarella, Basil - \$14

Grilled Chicken

Roasted Red Peppers, Tomatillos, Caramelized Onion, Roasted Corn, Black Bean Sauce - \$15

Hawaiian

Canadian Bacon, Pancetta, Pineapple, Onions, Peppers - \$15

Wines by the Glass

Rodney Strong Chardonnay '06 - \$9

Chalone Chardonnay '06 - \$11

Seaglass Sauvignon Blanc '08- \$8

Torre di Luna Pinot Grigio '06 - \$8

Conundrum '07 - \$10

Pine Ridge Chenin Blanc-Viognier '08 - \$7

Semler Cabernet '03 - \$10

Elk Cove Pinot Noir '07 - \$14

Sonoma Vineyards Merlot '04 - \$7

Joel Gott Zinfandel '07 - \$9

Piping Shrike Shiraz '06 - \$8

Laurent-Perrier Brut - \$17

Executive Chef- Ken Duenas

*Kitchen splits \$2 per person
Water served upon request*

***Well-behaved** children are welcome.
Please be considerate of other diners*

**Not eligible for 2-for-1*

2-for-1 Entrées 5-6 p.m.

850.231.2166