

Appetizers

Wild Mushroom Streudel

Filo with sautéed wild mushrooms over fontina
fonduta 13

French Onion Soup

Baked herb crostini, Gruyere cheese 8

Grilled Spanish Octopus

Cannellini beans, baby arugula, feta cheese,
Kalamata olives, cherry tomatoes, lemon and
Tuscan olive oil, romesco sauce 14

Brandied Lobster Bisque

Maine lobster, brandy, fennel and cream 10

Blue Point Oysters Rockefeller

Baked with spinach, parmesan and sambuca 16

Chilled Tomato Gazpacho

Avocado, Croutons and Chive Sour Cream 7

Heirloom Tomatoes and Buratta

Sweet basil, Tuscan olive oil, aged balsamic and
focaccia crisps 15

Chilled Shrimp and Jumbo Lump Crab Cocktail

Key lime cocktail and m ustard sauces 17

Salads

Buttermilk Oven Fried Chicken Salad

Artisan greens, roasted corn, tomatoes, pickled red onions, croutons and house made ranch dressing 15

Caesar Salad

Crisp romaine, parmesan cheese and homemade croutons in our Caesar dressing 12

Café Salad

Mixed baby greens, strawberries, asparagus, gorgonzola and spiced pecans in a balsamic vinaigrette 13

Chardonnay East Coast Cobb Salad

Grilled shrimp, egg, avocado, tomato, bacon and crumbled blue cheese 15

Chardonnay Chicken Salad

Fresh all natural chicken breast tossed with apples, celery and mayonnaise, served on a seasonal fruit wedge
with seasonal coleslaw and roasted walnuts 13
Also Available on a Croissant with lettuce and tomato, add \$1

Grilled Loch Duart Salmon

Lentils, shaved brussel sprouts, roasted beets and lemon chive vinaigrette 18

Macadamia Snapper Tropical Salad

Artisan greens, hearts of palm, mango, roasted sweet potato and a citrus dressing 19

Add Grilled Chicken \$4, Grilled Shrimp \$5 or Loch Duart Salmon \$6 to any salad

Sandwiches

Grilled Wagyu Beef Burger

Topped with apple smoked bacon, Vermont cheese and red onion relish on a toasted brioche bun with french fries 14

Turkey Avacado BLT

On fresh baked ciabatta fresh fruit and seasonal slaw 13

Entrées

Macadamia Crusted Yellowtail Snapper

Coconut basmati rice, tropical fruit salsa and orange beurre blanc 19

Chili Pineapple Glazed Organic Salmon

Pan seared Loch Duart salmon over sautéed oriental vegetables and chitarra egg noodles in a pineapple chili ponzu 18

Pesto Seared Shrimp

Basil- pine nut pesto, zucchini noodles and fire roasted peppers 17

Chicken Milanese

Lightly breaded and sautéed, topped with arugula, chick peas and tomatoes, tossed with our balsamic dressing 15

Rigatoni Mezze and Grilled Chicken ala Vodka

Frank's vodka sauce-proscuitto, Roma tomatoes, vodka, basil, cream and Reggiano Parmesan 15

Sautéed Veal Liver

Caramelized onions, apple smoked bacon and mashed potatoes with a Madeira pan sauce 16

Slow Roasted Meatloaf

Mashed potato, vegetable medley and marsala demi glace 15

Pan Seared Shrimp and Scallops

Shrimp and scallops simmered in a sweet corn, red peppers and fingerling potato ragout 16

Jumbo Lump Crab Cake

Basmati rice, mango, hearts of palm and local heirloom tomato slaw 18

Grilled Argentinean Skirt Steak

Roasted garlic mashed potatoes, tomato-red onion salsa and chimichurri 18

Portobello, Farro and Goat Cheese Stack

Grilled zucchini, tomatoes, grilled red onions, eggplant and bell peppers on a roasted Portobello mushroom, aged balsamic glaze and tomato basil coulis 15

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness-especially if you have certain medical conditions