

## 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