



## *Dinner Menu*

### **FIRST BITES**

#### **Tenderloin Sliders**

Mini Yeast Rolls, Tenderloin Medallions, Caramelized Onions, Kilchurn White Cheddar,  
Homemade Steak Sauce, Fresh Potato Chips

10

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#### **Bleu Chips**

Old Bay Potato Chips, Buttermilk Bleu Cheese Sauce

10

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#### **Pastrami Cured Salmon**

Pastrami Cured Salmon, Napa Cabbage Cup, Marinated Peppers & Artichokes

12

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#### **Curried Tomato Seafood Stew**

Shrimp, Mussels, Clams, Tilefish, Hearty Curried Tomato Sauce

12

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### **SOUP & SALADS**

#### **Andouille Chicken Chowder**

8

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#### **Berry Salad**

Baby Spinach, Blackberries, Blueberries, Strawberries, Toasted Almonds, Roasted Red Peppers,  
Stilton Blue Cheese, Sun Dried Tomato Basil Vinaigrette

8

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#### **Caribbean Shrimp Salad**

Spicy Seared Shrimp, Smoked Gouda, Balsamic Strawberries, Toasted Pecans,  
Sweet Lime and Cilantro Vinaigrette

9

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## ENTRÉE

### Beef Tenderloin

Pan Seared All Natural Beef Tenderloin, Caramelized Onions, Wild Mushrooms,  
Smashed Yukon Gold Potatoes, Sugar Snap Peas  
8 oz - 40      4 oz - 32

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### Veal Chop

Marinated Veal Chop, Pesto Piccata Sauce, Smashed Yukon Gold Potatoes, Broccolini  
34

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### Salmon

Alaskan King Salmon, Shiitake Beurre Blanc, Rice Noodles, Fried Leeks, Julienne Vegetables  
32

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### Tilefish

Nappa Cabbage Wrapped Carolina Tilefish, Seared in Goat Butter,  
Toasted Israeli Couscous, Julienne Vegetables  
32

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### Venison Chop

Vincotto Marinated Venison, Hot Pepper Veal Glace, Smashed Yukon Gold Potatoes, Asparagus  
38

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## DESSERTS

### Chocolate Cake for Two

Cinnamon Ice Cream  
13

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### Cinnamon Raisin Bread Pudding

Vanilla Ice Cream  
9

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### Vanilla Crème Brulee

Fresh Berries  
9

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### Wild Berry Sorbet

Fresh Berries  
7

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*Split plate charge \$3.*

*Entrée's with two sizes are not available to split.*

*Please have your server consult with the Chef regarding any allergies or special dietary needs.*