



Spring Menu
Executive Chef -Richard Boone

~~~Cheese & Meat Boards~~~

Build your own Charcuterie / Cheese Board. (Served with Nicoise olives, cornichons, candied walnuts, grapes, dried figs, and honey.)

Table with 3 columns: Meats, Cheeses, and combinations. Includes items like Sausisson, Laura Chenel, Taleggio, and various board options with prices.

~~~Appetizers~~~

Table of appetizers including Nicoise Olive Medley, Steamed Buns, Crab & Artichoke Dip, Shrimp Bruschetta, Tuna Tartare, and Market fresh soups of the day.

~~~Salads~~~

Table of salads including Caprese Salad, Caesar Salad, Spinach Salad, and Spring Salad.

\*Add to any salad: Shrimp...\$6 Chicken...\$5 4 oz. Filet mignon...\$12 Crab cake...\$12 Ahi tuna...\$8

~~~Bowls~~~

Table of bowls including Tuna Poke, Moules Frites, Tempura Daily Catch, Pasta Primavera, and Tortellini.

~~~Entrees~~~

Table of entrees including Pork Loin Chop, Pasta Sonoma, Spring Salmon, Stuffed Shrimp, Jumbo Lump Crab Cakes, Seared Scallops, Grilled Hereford Rib-Eye, Filet Mignon, and Smoked Breast of Duck.

Table of side dishes including Sweet Potato Hash, Sautéed Broccoli, Fried Rice, Coconut Risotto, Sautéed Spinach, Sautéed Asparagus, Sweet Potato Pave, and Yukon Gold Hash.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 20% gratuity is added to parties of 6 or more.