

SOUPS

TOMATO GAZPACHO

GARLIC CROSTINI 9

ONION SOUP GRATIN

FOUR ONION SOUP WITH GRUYERE CHEESE 9

SALADS

FRESH GARDEN SALAD

MESCLUN GREENS, CARROTS, GRAPE TOMATOES, RED ONION,
BALSAMIC VINAIGRETTE 8

BABY SPINACH SALAD

ROASTED RED BEETS, SHAVED RED ONIONS, GOAT CHEESE,
RED WINE VINAIGRETTE 10

CLASSIC CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN, CROUTONS 9

TOASTED COUNTRY BREAD SALAD

WARM GOAT CHEESE , TOMATOES, CARAMELIZED SHALLOTS, TOMATO CONFIT
SHERRY VINAIGRETTE 10

HEIRLOOM TOMATO AND FRESH MOZZARELLA

BASIL OIL AND AGED BALSAMIC 12

APPETIZERS

TUNA TARTARE

PONZOU SAUCE, SESAME CRISPS, CUCUMBER, MICRO GREENS 16

GRILLED OCTOPUS

RED WINE OREGANO VINAIGRETTE 15

CRAB CAKE

JICAMA SALAD, HABANERO- LIME VINAIGRETTE 18

CARAMELIZED ONION AND GOAT CHEESE TART

PUFF PASTRY TART, BALSAMIC VINEGAR REDUCTION 14

SEARED DIVER SEA SCALLOPS

SWEET POTATOES, WHITE CHOCOLATE SAUCE 18

SHRIMP COCKTAIL

JUMBO SHRIMP, TRADITIONAL COCKTAIL SAUCES, FRESH LEMON 15

MAIN COURSE

PAN ROASTED SALMON

CHIPOTLE RUB, GREEN ONION BASMATI RICE, LEMON BUERRE BLANC 23

BLACK SEA BASS

BRAISED FENNEL, PURPLE POTATOES, CITRUS BROTH 27

GRILLED NEW YORK STRIP

ROASTED GARLIC POTATOES, ASPARAGUS, CABERNET SAUCE 32

SESAME CRUSTED TUNA

BABY BOK CHOY, LONG BEANS AND SUSHI RICE 26

CHEF'S BBQ BEEF

WARM POTATO SALAD NAPA SALAD, MANGO SCOTCH BONNET SAUCE 24

GRILLED RACK OF LAMB

SUMMER SQUASH AND GRIDDLED POTATOES, ROSEMARY JUS 29

ANGEL HAIR PASTA

GARLIC, PANCETTA, RED AND YELLOW TOMATOES, RICOTTA SALATA, BASIL PESTO 22

HERB ROASTED CHICKEN

POTATO PUREE, HARICOTS VERTS 21

VEAL TENDERLOIN NAPOLEON

WILD MUSHROOMS, ASPARAGUS, ENGLISH PEAS, CABERNET SAUCE 28

BUCATINI PASTA

MANILLA CLAMS, MERGUEZ SAUSAGE, PARMESAN BROTH 25

DUE TO THE HIGH LEVEL OF SERVICE A

19% GRATUITY ADDED TO ALL GUEST CHECKS.

EXECUTIVE CHEF BRIAN C. WIELER