

# Menu

## Salad Selections

Mixed Baby Greens with Raspberry, Toasted Almond, Goat Cheese, Shaved Chocolate, Black Pepper-Balsamic Vinaigrette 8

Hearts of Romaine Caesar Tower with Croutons, Black Olives, Parmesan Chips and Anchovy Dressing 7

Arugula with Marinated Tomatoes, Roasted Corn, Roasted Peppers, Pecans, Shaved Reggiano, and Poached Garlic-Tomato Vinaigrette 8

## Appetizer Selections

Smoked Salmon Napoleon, European Cucumbers, Shitake Mushrooms, Arugula, and Cilantro Vinaigrette 9

Coke Cola Marinated and Grilled Kangaroo, Smashed Potatoes, Black Eyed Peas, and Coke Syrup 9.5

Jumbo Lump Crab Deviled Eggs 10

Maine Sea Scallop Sandwich with Vine Ripe Tomato, Baby Lettuce and BrownButter Vinaigrette 14

Asparagus with Sweet Onions, Roasted Pepper, Toasted Walnuts, Melted Mozzarella, and Basil Oil 9

## Pasta Choices

Fettuccine with Pan Seared Sea Scallops, Wild Mushrooms, Asparagus, and Truffle Cognac Cream 24

Angel Hair with Fresh Vegetables, Black Olives, Tomato, Garlic, and Fresh Herbs 18

Rigatoni with Roasted Chicken, Broccoli, Wild Mushrooms, Thyme, Porcini Broth, and Reggiano Cream 19

## Entrée Selections

Pan Seared Sea Scallops with Smashed Potatoes, Asparagus, Fried Leeks, and Chardonnay Butter Sauce 26

Braised Lamb Shank with Wild Mushroom Risotto, Gremolata, and Natural Sauce 28

Marinated and Grilled Leg of Lamb with Red Lentils, Eggplant Marmalade, and Mint Aioli 25

Allspice- Orange Brine Marinade and Grilled Pork Tenderloin with Grilled Vegetable Tortilla Lasagna,  
Fried Onion Ring, and Spicy Apple Cider Sauce 22

Pheasant Pot Pie with Fava Beans, Yukon Potatoes, English Peas, Carrots, and Natural Sauce 24

## **Chef James' Original Classics**

Espresso Crusted Bittersweet Chocolate stuffed Beef Tenderloin with Goat Cheese Pistachio au gratin,  
French beans and Bailey's Irish Cream Sauce 37

Potato Crusted Snapper with Mashed Potatoes, Fava Beans, and Truffle Sauce 26

Cashew Ginger Crusted Chicken Breast with Jasmine Rice, Vegetable stir fry and  
Ginger Peanut Sauce 22

Grilled Lobster with Gruyere Au Gratin and Cognac Butter Sauce 28