

Tonight's Specials

Starters

Juniper Crusted Venison "Carpaccio"

endive, apple and beet salad

\$12

Seared Foie Gras

caramelized apple, tarragon, cider reduction and buttered crouton

\$13

Oysters On The Half Shell

cucumber horseradish mignonette

\$12

Vodka Cured Salmon

sweet mustard vinaigrette

\$10

Entrées

Crab Stuffed Halibut

wilted baby spinach, orange, basil cream

\$27

Mixed Grill

prime rib, lamb chop, scallop, black-eyed pea ragu

\$27

Cioppino

mussels, clams, shrimp and grouper in a light tomato broth

\$25

Prosciutto Wrapped Lamb Chops

basil mashed potatoes and mint pesto

\$27

Shrimp Stuffed Flounder

lemon & herb orzo, wilted spinach, shrimp Dijon sauce

\$26

Braised Wagyu Short Ribs

horseradish mashed potatoes, crispy onions

\$27

Soups

Venison and Oxtail Stew

Chicken and Wild Rice

Roasted Tomato

Desserts - \$8

Salted Caramel Chocolate Layer Cake

Tiramisu Layer Cake

Blackberry Cobbler

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