

Chef's Selections

Grilled Vegetable Medley \$20.95

A combination of Fresh Market Vegetables, grilled to perfection drizzled with a Balsamic Shallot Reduction served with a Truffled Cous Cous

Fisherman's Catch \$27.95

Grilled shrimp, sea scallops and Salmon topped with a Tomato Beurre Blanc sauce,
Served with Truffled Cous Cous

Filet Mignon \$31.95

10oz Center cut filet mignon, grilled to perfection, served with Mashed Potato

Smoked Chicken Rigatoni \$24.95

Smoked Chicken combined with Roasted Tomatoes, Corn and Scallions then simmered in a
Sherry Cream Sauce

Lobster Pasta \$28.95

Tender Chunks of cold water lobster over linguini with a spinach and a red pepper sauce then
Topped with goat cheese

Fresh & Honest Eco-Inspired Cuisine

We proudly feature the cuisine of Chef Peter Davis from his Fresh & Honest Cookbook. Chef Peter's focus is on working with local farmers and suppliers to utilize green and sustainable products whenever possible.

Appetizers

Rustic Bean Soup \$9.95

With Locally Smoked Sausage

Earthbound Farm Organic Field Greens \$8.95

With Regionally Produced Goat Cheese, Toasted Almonds and Ocean Spray Craisins with a fresh Herb Vinaigrette

Entrées

Wild Caught Gulf Shrimp Scampi \$26.95 Oven Roasted Chicken \$22.95

With Pappardelle Pasta

with Mashed Potatoes and Natural Juices

Asian Barbeque Atlantic Salmon \$25.95

Masabi Mashed and Napa Cabbage

Dessert

Chocolate Sundae Bread Pudding \$9.95

Beverages

Prairieini

Chilled Prairie Organic Vodka served up, USDA Certified Organic, Distilled in Minnesota

Chateau St. Jean Robert Young Chardonnay \$8.95 glass \$29.95 bottle

Luscious Flavors of Pineapple, Lemon and Melon with a refreshing Finish

Mirassou Pinot Noir \$8.50 glass \$28.00 bottle

The Fruit Character Express Rich Aromas and Flavors of 4x Fruits and Fresh Earthy Notes

All Prices are subject to 7% sales tax, 20% gratuity will be added to all parties of 8 or more