

Appetizers

Soup Du Jour <i>Please inquire with your server</i>	\$10
Jumbo Lump Crab Cake <i>Creole Mustard Beurre Blanc, Herb Oil, Vegetable and Potato Medley</i>	\$23
Shrimp Cocktail <i>Served with Traditional Cocktail Sauce</i>	\$18
Seared Ahi Tuna <i>Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce</i>	\$16
Camembert <i>Pomegranate Seeds, Pomegranate Reduction, Phyllo Dough</i>	\$18
Sea Scallops <i>Pan Seared with Mango Agro-Dolce and Diced Jalapeno</i>	\$19
Portobello Mushroom <i>Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic Vinegar</i>	\$14
Grilled Wild Boar Sausage <i>Apple Relish, Cinnamon Tea Glaze</i>	\$16
Onion Tart <i>Red, Yellow, Green Onions, Leeks, Shallots and Goat Cheese,</i>	\$14
Lamb Ribs <i>Hoisin Curry Glaze, Orange Ginger Cucumber Salad</i>	\$15

Entrée

(Includes choice of Terrace House Salad, Arugula Salad, or Goat Cheese Salad)

Wood Grilled NY Strip <i>Red Wine Demi-Glace, Potato Medallions, and Grilled Haricot Vert</i>	\$46
Wood Grilled Filet Mignon <i>Potato Wrapped Cauliflower Gratin with Truffle Oil, Tomato-Onion Jam, Red Wine Demi-Glace</i>	\$48
Rack of Lamb <i>Fingerling Potatoes, Butternut Squash, Mint Demi</i>	\$48
Jumbo Lump Crab Cakes <i>Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables</i>	\$46
Stuffed Chicken Breast <i>Minted Goat Cheese, Couscous, Pine Nuts, Spinach, and Raisins</i>	\$38
Grilled Pork Tenderloin <i>Tri Color Orzo, Stilton Cheese, Black Mission Fig Demi-Glace</i>	\$38
Chilean Sea Bass <i>Pan Seared, Mascarpone Polenta, Fresh Roma Tomato Ragout</i>	\$47
Meatloaf <i>Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace</i>	\$36
Shrimp and Scallops <i>Shrimp, Pan Seared Scallops, Linguini, White Wine Reduction</i>	\$38
Baked Seafood Manicotti <i>Marinara Sauce, Shrimp, Crab, Salmon, Sea Bass</i>	\$32
Wood Grilled Salmon <i>Saffron Risotto and Olive Tapenade</i>	\$38
Pecan Crusted Tuna <i>Vegetable Spring Rolls, Sweet Sesame Soy Dressing</i>	\$38