Appetizers

Soup Du Jour  Please inquire with your server  $10

Jumbo Lump Crab Cake  Creole Mustard Beurre Blanc, Herb Oil, Vegetable and Potato Medley  $23

Shrimp Cocktail  Served with Traditional Cocktail Sauce  $18

Seared Ahi Tuna  Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce  $16

Camembert  Pomegranate Seeds, Pomegranate Reduction, Phyllo Dough  $18

Sea Scallops  Pan Seared with Mango Agro-Dolce and Diced Jalapeno  $19

Portobello Mushroom  Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic Vinegar  $14

Grilled Wild Boar Sausage  Apple Relish, Cinnamon Tea Glaze  $16

Onion Tart  Red, Yellow, Green Onions, Leeks, Shallots and Goat Cheese  $14

Lamb Ribs  Hoisin Curry Glaze, Orange Ginger Cucumber Salad  $15

Entrée

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

Wood Grilled NY Strip  Red Wine Demi-Glace, Potato Medallions, and Grilled Haricot Vert  $46

Wood Grilled Filet Mignon  Potato Wrapped Cauliflower Gratin with Truffle Oil, Tomato-Onion Jam, Red Wine Demi-Glace  $48

Rack of Lamb  Fingerling Potatoes, Butternut Squash, Mint Demi  $48

Jumbo Lump Crab Cakes  Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables  $46

Stuffed Chicken Breast  Minted Goat Cheese, Couscous, Pine Nuts, Spinach, and Raisins  $38

Grilled Pork Tenderloin  Tri Color Orzo, Stilton Cheese, Black Mission Fig Demi-Glace  $38

Chilean Sea Bass  Pan Seared, Mascarpone Polenta, Fresh Roma Tomato Ragout  $47

Meatloaf  Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace  $36

Shrimp and Scallops  Shrimp, Pan Seared Scallops, Linguini, White Wine Reduction  $38

Baked Seafood Manicotti  Marinara Sauce, Shrimp, Crab, Salmon, Sea Bass  $32

Wood Grilled Salmon  Saffron Risotto and Olive Tapenade  $38

Pecan Crusted Tuna  Vegetable Spring Rolls, Sweet Sesame Soy Dressing  $38