

## ***Appetizers***

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

## ***Entrée***

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

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