Appetizers

Crab Bisque Soup  Jumbo Lump Crab, Carrots, and Tarragon  $8
Jumbo Lump Crab Cake  Creole Mustard Beurre Blanc, Herb Oil, Vegetable and Potato Medley  $21
Shrimp Cocktail  Served with Traditional Cocktail Sauce  $16
Macadamia Crusted Brie  Poached Pear Salad, House Made Brioche, and Strawberry Vinaigrette  $12
Seared Ahi Tuna  Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce  $14
Sea Scallops  Pan Seared with Mango Agro-Dolce and Diced Jalapeno  $15
Portobello Mushroom  Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic Vinegar  $12

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  $42
Wood Grilled Filet Mignon  Garlic Mashed Potatoes, Smoked Tomato-Onion Jam, Red Wine Demi-Glace and Grilled Squash  $42
Rack of Lamb  Fingerling Potatoes, Haricot Vert, and Lamb Demi  $38
Jumbo Lump Crab Cakes  Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables  $42
Halibut  Porcini Dusted, Spring Vegetables, Tempura Scallop  $38
Chilean Sea Bass  Pan Seared with Roasted Red Pepper Soufflé and Parsley Chive Crème  $38
Stuffed Chicken Breast  Minted Goat Cheese, Couscous, Pine Nuts, Spinach, and Raisins  $28
Wood Grilled Wild Pacific Salmon  Saffron Risotto and Olive Tapenade  $36
Grilled Pork Tenderloin  Tri Color Orzo, Stilton Cheese, Black Mission Fig Demi-Glace  $32
Meatloaf  Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace  $26
Shrimp and Scallops  Shrimp, Pan Seared Scallops, Linguini, White Wine Reduction  $32
Baked Seafood Manicotti  Marinara Sauce, Shrimp, Crab, Salmon, Sea Bass  $30