



## ***Appetizers***

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

## ***Entrée***

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

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