

## *DINNER MENU*

### Salad Selections

#### **WARM YUKON GOLD POTATO AND ARUGULA**

Smoked bacon, pickled onion, sour cream, lumpfish caviar, truffle infused sea salt 8.5

#### **PEAR AND WALNUT SALAD**

Topped with crumbled blue cheese and candied walnuts 11

#### **CAESAR SALAD**

Classic Caesar with shaved Asiago 8

#### **CHEF'S CHOP SALAD**

Ham, turkey, swiss cheese, fresh tomato, cucumber, greens, balsamic vinaigrette 9.5

### Soup Selections

#### **TOMATO AND MUSHROOM BISQUE**

cup 3.5, bowl 5

#### **SOUP DU JOUR**

A freshly prepared soup with seasonal ingredients cup 3.5, bowl 5

### Small Plates

#### **ROASTED TOMATO AND GOAT CHEESE TART**

Dressed baby greens 8

#### **SHRIMP & CRAB COCKTAIL**

Large shrimp, jumbo lump crabmeat, cocktail sauce 13.5

#### **BEEF TENDERLOIN BRUSCHETTA**

Caramelized shallots, organic mushroom and leek jack cheese 9.5

#### **CRAB, SMOKED CHEDDAR AND ARTICHOKE DIP**

Served with crusty French bread 10

#### **FLASH FRIED CALAMARI**

Roasted tomato sauce 9

#### **ROASTED SCALLOPS AND APPLEWOOD SMOKED BACON**

Dijon mustard, black pepper, balsamic glaze 11

### Lighter Fare

#### **CRAB CAKE SANDWICH**

Broiled and served with Remoulade and coleslaw 13

#### **STEAMED ROPE GROWN MUSSELS**

With blue cheese, bacon and arugula 12

#### **ALL NATURAL GAME BURGER**

Ask server for today selection Market Price

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions  
Please note that a \$2 per person cake cutting fee will be applied if you bring your own cake and a \$10 corkage fee is applied to your bill if you bring your own bottle of wine.

## Lighter Fare cont...

### **U.S.D.A. PRIME BURGER\***

8 oz. lean beef grilled to your specification, served on an artisan roll with lettuce and tomato 9  
Add cheese, bacon, onions or mushrooms 0.5 ea

### **SAGA BLEU BURGER\***

U.S.D.A burger, apple wood smoked bacon, Saga cheese, caramelized Vidalia onion,  
Served on an artisan roll with lettuce and tomato 10.5

### **GRILLED PORTOBELLO SANDWICH**

Roasted peppers, fresh spinach and roasted garlic and basil goat cheese 9

### **CHICKEN BBQ SANDWICH**

Smoked cheddar, Applewood bacon, BBQ sauce, lettuce, tomato 9.5

### **BAKED TURKEY PANINI**

Chipotle lime ranch, avocado, roasted peppers, provolone 9.5

### **HUMMUS SANDWICH ON GRILLED OLIVE BREAD**

Roasted peppers, crispy kale chips 8.5

### **TRADITIONAL FISH AND CHIPS**

Batter dipped, served with fresh lemon and malt vinegar 12

## Large Plates

### **PETIT WAGYU BEEF STRIP**

Jasmine rice, honey dew, pickled cucumber, sweet spicy soy 19.5

### **LUMP CRAB CAKES**

Cilantro caper Remoulade single 21, twin 28

### **VEGETABLE AND TOFU CURRY**

Rich coconut broth, steamed jasmine rice 14

### **CHEESE TORTELLINI AND GRILLED SHRIMP**

Artichokes, spinach, garlic, roasted red pepper cream 16

### **CRISP ROAST DUCK**

Caramelized pears, port wine infused honey 25

### **CRISPY SALMON**

Blue crab scallion mashed potatoes, tomato and herb vinaigrette 22

### **LOBSTER AND TRUFFLE "MAC AND CHEESE"**

Balsamic stewed tomatoes 21

### **TWIN BEEF FILET MEDALLIONS \***

Roasted shiitake mushrooms, red wine sauce 27

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