DINNER FEATURES 6/10

STARTERS

BEEF CARPACCIO $14
KOBE STYLE, RAW, TRUFFLE OIL.
CHILI OIL, CAPERS, SHAVED PECORINO
CHEESE, JAPANESE HOT COOKING STONE

SHRIMP & ARUGULA SALAD $15
ORGANIC COBALT FARMS ARUGULA,
FRESH MOZZARELLA PEARLS, TOMATOES,
SWEET SHALLOT VINAIGRETTE, ALMONDS

FRIED CALAMARI APP $10
OLD BAY DUSTED AND FRIED,
WITH SIDE OF SWEET CHILI SAUCE

ENTREES

MAPLE LEAF DUCK BREAST $28
PAN ROASTED DUCK BREAST,
MASHED POTATOES, SAUTEED SPINACH,
PEAR & BING CHERRY COMPOTE,
CHERRY BRANDY BALSAMIC GASTRIQUE

BLACKENED TUNA CAPRESE $28
BLACKENED YELLOW FIN TUNA FILET, VINE RIPE
TOMATOES, FRESH MOZZARELLA, SAUTEED
COBALT FARMS ORGANIC TUSCAN KALE,
BALSAMIC REDUCTION, BASIL PESTO

"F.L.C" FLOUNDER SPECIAL $36
PAN ROASTED FLOUNDER FILET
TOPPED WITH LOBSTER & CRAB MEAT,
FRESH ASPARAGS & LEMON BEURRE BLANC

SIDES

$6 EACH

house cut fries, sautéed spinach, sautéed mushrooms, side salad, parmesan risotto, charred cauliflower

DESSERTS

MADELYN'S COCONUT CAKE $9
CARROT CAKE WITH CREAM CHEESE FROSTING $9
TRIPLE LAYER CHOCOLATE CAKE $9

*items may contain raw or undercooked ingredients.
consuming raw or undercooked ingredients may increase your risk of food borne illness.

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757-333-3334