

APPETIZERS

Grilled Spiced Shrimp served on a Roasted Corn and
Black Bean Salsa with Creolo Remoulade

\$10

Spinach and Wild Mushroom Ravioli
with a Porchini Jus and Shaved Parmesan

\$9

Local Tomatoes, Fresh Mozzarella,
and Grilled Portabella with
Roasted Garlic and Balsamic Vinaigrette

\$8

Soup du Jour

\$7

All entrees accompanied by a green salad
with dressing of the chef's choice

Menu by Chef Robert Nabstedt

ENTREÉS

Honey and Orange Brined Chicken Breast with a Black Plum, Ginger, and Sesame Glaze

\$23

Mediterranean Seafood Stew
served over Roasted Garlic Gnocchi

\$26

Pan Roasted Atlantic Salmon Basted with Miso and
Mirin and served on a Tangerine Rum Coulis

\$25

Grilled Certified Angus Beef Tenderloin with a Shiitake
Mushroom and Whole Grain Mustard Sauce

\$30

White Marble Farms Double Cut Pork Chop
with Black Mission Fig Jam
and Warm Applewood Bacon Vinaigrette

\$27

Rosemary and Walnut Crusted Rack of Lamb
with Merlot Glaze and Red Onion Marmalade

\$32

Grilled Summer Vegetables on
a Lemon and Basil Couscous with a Lentil Bolognese

\$21

DESSERTS

New York Cheesecake with Fresh Strawberries, Maple Creme Brulee, Apple Crisp, Pecan Praline
Torte, Chocolate Tissimo Cake, and Walpole Creamery Ice Creams

\$6