



## Soup

<i>Soup du Jour</i>	6
<i>Butternut Squash Bisque</i> <i>Toasted Pumpkin Seeds, Honey Creme Fraiche</i>	7
<i>Smoked Shrimp Cannellini</i> <i>Hickory Smoked Shrimp, Giant Italian White Beans, Aged Prosciutto</i>	8

## Appetizers

<i>Beef Tournedo Napoleon</i> <i>Beef Tenderloin Medallion, Maytag Farms Blue Cheese, Bartlett Pear Chutney</i>	16
<i>Crab Finger Scampi</i> <i>Blue Crab Claws, Chardonnay Garlic Butter, Parmigiano-Reggiano</i>	14
<i>Foie Gras Canape</i> <i>Cast Iron Seared Foie Gras, Cranberry Quince Compote, Rosemary Crostini</i>	18
<i>Siu Mai Dumplings</i> <i>Pork Tenderloin, Gulf Shrimp, Mandarin Orange Glaze, Jicama Slaw</i>	12
<i>New Zealand Lamb Skewers</i> <i>Sesame Mint Marinade, Warm Spinach and Feta</i>	16

## Salads

<i>Caesar Salad for Two</i> <i>Traditionally prepared tableside</i>	14
<i>Autumn Salad</i> <i>Fresh Mixed Greens, Roasted Beets, Grilled Sweet Potatoes, Toasted Almonds, Washington Apple Vinaigrette</i>	10
<i>Fig Salad</i> <i>Fresh Black Mission Figs, Vanilla Glazed Pecans, Baby Arugula, Maytag Farms Blue Cheese, Fennel Crisps, Grapefruit Vinaigrette</i>	12
<i>Classic Wedge Salad</i> <i>With Tomatoes, Bacon, Gorgonzola crumbles &amp; choice of dressing</i>	8





## Entrees

- Sea Bass Oscar* 34  
*Grilled Chilean Sea Bass, Gulf Blue Crab, Grilled Asparagus, Béarnaise*
- Pork Osso Bucco* 28  
*14 oz Pork Shank, Ancho Rub, Wild Mushroom Risotto, Rosemary Jus, Gremolata*
- Muscooy Duck* 34  
*Maple Leaf Farms Duck Breast, Fennel Dust, Citrus Herb Potatoes, Blackberry Horseradish*
- Lobster Cannelloni* 36  
*Poached Lobster Tail, Fresh Montchevre Goat Cheese, Chianti Marinara*
- Veal Saltimboca Roulade* 28  
*Veal Scallopini, Aged Prosciutto, Fresh Sage, Parmesan Polenta Cake, Lemon Poivrade*
- Montana Ranch Beef Short Ribs* 32  
*Braised Boneless Short Ribs, Maple Laced Sweet Potatoes, Carolina Collard Greens, White Truffle Reduction*
- Red Snapper Bouillabaisse* 38  
*Fresh Red Snapper, Blue Mussels, Gulf Shrimp, Diver Scallops, Garlic French bread, Tomato Saffron Broth*
- Cashew Crusted Diver Scallops* 34  
*Caramelized Fennel, Ricotta Gnocchi, Orange Cognac Jus*
- Chateaubriand for Two* 86  
*Center Cut Beef Tenderloin, Rosemary Coriander Puree, Chateau Potatoes, Béarnaise, Carved Tableside*
- Espresso Rubbed Filet Mignon* 36  
*Espresso Marinated Peppercorn Melange, Winter Squash Ratatouille, Cinnamon Bordelaise*
- Steak Diane* 36  
*Twin Beef Tenderloin Filets sautéed in butter, garlic, shallots and mushrooms, Served with a veal jus reduction ~ Prepared Tableside*
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