



Summer Menu

Summer Wine by the Bottle

Andrew Rich Pinot Noir 2019~ \$50

Treana Sauvignon Blanc ~ \$40

Appetizers

Brussel Sprout Fritters \$14

Tempura Fried Brussel Sprout Leaves & Whole Grain Mustard Aioli

Light Crispy Calamari \$18

Sweet Tomato Chutney & Tomatillo Sauce

House Cured Smoked Salmon \$18

Avocado, Caviar & White Balsamic Vinaigrette

Sauteed Prince Edward Island Mussels \$18

Herbs, Butter & Toasted Baguette

Salads

Heirloom Tomatoes & Burrata \$16

Basil Aioli & Black Kalamata Olive Tapenade

Watermelon Plank \$14

Chopped Tomatoes, Feta, Basil & Aged Balsamic

Entrees

Herb Roasted Half Chicken \$28

Vegetable Farro & Mint Yogurt

Red Snapper \$39

Watermelon White Wine Sauce & Baby Vegetable Medley

Fresh Atlantic Halibut \$39

Lemon Beurre Blanc & Arugula, Mixed Mushrooms, Manchego Cheese, Olives, Capers, White Balsamic Vinaigrette & Peanut Chili Garlic Sauce

Grilled Shrimp "Louie" Salad \$28

Butter Lettuce, Eggs, Cucumber, Avocado, Asparagus & Oven Dried Tomato Remoulade

Steak & Grilled Portobello Salad \$39

Arugula, Manchego Cheese, Roasted Red Pepper, Balsamic

Summer Sides

Pomme Frites with Wasabi Dipping Sauce \$9

Grilled Jumbo Asparagus \$12

Grilled Broccolini \$12