



Dinner Menu

July 2024

Appetizer

Maple Smoked Salmon \$14

Maple cured hot smoked salmon, served chilled with fresh baguette and maple yogurt dressing

-or-

Zucchini and Basil Soup \$14

Topped with yogurt, parmesan, and olive oil

-or-

Charcuterie Board for One or Two \$16/\$28

An assortment of meats and cheese, olives, nuts, fruit, and grilled baguette

-or-

Edible Flower Salad \$14

With micro greens, cherry tomato, strawberries, seaweed, radish, olive oil, sesame oil, and balsamic reduction

-or-

Fresh Steamed Mussels \$14

With garlic, white wine, and sweet peppers

-or-

Roasted Strawberry, Whipped Feta, and Balsamic Bruschetta \$14

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter

-or-

Scallops Picatta \$37

Over pappardelle pasta with lemon caper sauce

-or-

Fresh Pan Seared Halibut \$37

Served with hodgepodge

-or-

Sweet and Spicy Pork Tenderloin \$35

Served with coconut rice, cauliflower puree, bok choy, and mango cucumber salsa

-or-

Lobster Linguine \$44

-or-

Badami Paneer \$31

Served with coconut rice, cherry tomatoes, and naan

-or-

Thai Veggie Bowl \$31

With peanut marinated tofu over vermicelli

Coffee -or- Tea

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.
(8oz filet or lobster linguine can be included for an additional charge of \$7.00)
(two-person charcuterie board can be included for an additional charge of \$12.00)*