



Bluebird Farm Island Greens 12.00

beets 3 ways, goat cheese, sunflower seeds, basil vinaigrette

Hubbard Squash Soup 13.00

lobster toast, pumpkin seed oil

Crispy Carrot Shrimp 15.00

bok choy slaw, corn sauce

Spinach Wrapped Yellowfin Tuna * 15.00

ratatouille, Puy lentils with bacon

Seared Scallops * 16.00

celery root purée, crispy brussel sprouts, rosemary-red wine reduction

Katama Bay Oysters* 16.00

on half shell with cucumber mignonette & cava granite

Sautéed Halibut 36.00

sweet pea risotto, pine nuts, snow peas, marjoram beurre blanc

Braised Swordfish 36.00

in tomato & herb sauce, pancetta, linguini & clams

Wild Mushroom Strudel 32.00

creamy rosemary polenta, asparagus, porcini broth, truffle oil

Roasted Organic Chicken Breast 34.00

curried ragout, grilled broccoli, cauliflower-almond purée

Grilled Duck Breast * 40.00

pomme purée, braised purple cabbage, duck confit

Seared Tenderloin Rossini* 44.00

foie gras, creamed spinach potato, iceberg wedge with gorgonzola

Chef Scott Ehrlich

* Consuming raw or undercooked items such as meats, poultry, shellfish or eggs may increase your risk of food borne illness
- All ingredients may not be listed on the menu. Please check with wait staff if you have any food allergies -

- 18% gratuity will be added to parties of 6 or more -