



Soup Du Jour 7

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## SALAD

### CAESAR SALAD 8

Crisp Romaine, Croutons, Parmesan Twills, Creamy Caesar Dressing

### CHEF'S SALAD DU JOUR 10

### ISLAND WEDGE 13 GF

Iceberg Lettuce, Applewood Smoked Bacon, Red Onions,  
Blue Cheese Crumbles, Tomato, House made Blue Cheese Dressing

### ROASTED BEET SALAD 12

Roasted Beets, Crumbled Goat Cheese, Roasted Pistachios,  
Arugula Dressed in a Lemon Vinaigrette

*CHICKEN + 6   SHRIMP + 8   SALMON + 8*

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## STARTERS

### TUNA TOWER 16

Sticky Rice, Pickled Ginger, Avocado, Mango, Ahi Tuna,  
Topped with Wasabi Crema & Dragon Aioli

### CALAMARI TWO WAYS 14

Lightly Breaded Calamari Steak, Flash Fried, with Asiago Cheese,  
Lemon & Basil Served with a House Made Marinara

-OR-

Crispy Calamari Fries, Tossed in Sweet Chili Sauce & Topped with Lime Crema

### BURRATA 15

Creamy Burrata, Prosciutto, Roasted Peaches, Tomatoes,  
Jalapeno Balsamic & Fig Drizzle, with House Made Focaccia

### TRIFECTA MEATBALLS 16

Three Meatballs Served with House Made Marinara,  
Shredded Parmesan & Focaccia Points

### BEEF CARPACCIO 18

Lemon Truffle Arugula, Horseradish Aioli, Capers, Red Onion,  
Shaved Parmesan Cheese

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## ENTREES

### **BRAISED SHORT RIBS 32**

Gruyere Bourbon Bread Pudding, Seasonal Vegetable, Natural Jus,  
Topped with Crispy Leeks

### **PECAN SALMON 32**

Wild Raised Salmon Encrusted with Pecans, served over Wild Basmati Rice with  
Seasonal Vegetables, Topped with Dill Crema

### **GROUPER 37**

Seared Black Grouper, Pickled Bell Peppers, Roasted Tomato,  
Sweet Yukon Potato Au Gratin with a Lemon Beurre Blanc

### **RED ALASKAN KING CRAB LEGS GF Market Price**

Flown in from Dutch Harbor Alaska, 1lb. to 5lb. Clusters,  
Garlic & Chive Mashed Potatoes, Corn Sauté

### **SOUTHWEST QUINOA SALAD BOWL 22 GF**

Tomato, Corn, Black Beans, Bell Peppers, Red Onion, Pickled Jalapenos,  
Queso Fresco Crumbles tossed in a Honey Sracha Vinaigrette,  
Topped with Avocado, Lime Crema  
*CHICKEN + 6 SHRIMP + 8 SALMON + 8*

### **PARMESAN CRUSTED BEEF TENDERLOIN 40**

Stuffed Mushroom Rockefeller, Crispy Potato Pancake  
& Bourbon Peppercorn Demi-Glace

### **DIVER SCALLOPS 32**

Seared U-10 Scallops, Moroccan Couscous, Roasted Corn Salsa,  
Queso Fresco Crumbles, Southwest Vinaigrette

### **LOBSTER RAVIOLI 26**

Fresh Maine Lobster Purses Served with Sherry Cream Sauce,  
Topped with Crispy Leeks

### **CHICKEN RIGGIES 24**

Roasted Pulled Chicken, Cherry Peppers, Caramelized Onions,  
Mushrooms & Roasted Peppers in a Vodka Cream Sauce

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## FROM THE GRILL

FILET MIGNON 37 GF

RIBEYE 35 GF

WILD RAISED SALMON 28 GF

### **Choice of Sauce for Grill**

Chimichurri – Bourbon Peppercorn Demi-Glace – Lemon Buerre Blanc  
*Items from the Grill come with choice of Rice or Garlic Mashed, & Asparagus*

### **ADDITIONAL SIDES +3**

Garlic Chive Mashed Potatoes – Sweet Potato Hash – Corn Sauté – Seasonal Veg  
Wild Basmati Rice – Grilled Asparagus

GF = GLUTEN FREE Please notify us of any food allergies. NY State food code requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk for food born illnesses. An 18% gratuity may be added to parties of 6 or more.