

## Main Course

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### Sesame Seared Ahi

Wasabi Mashed Potatoes, Asian Cucumber Salad, Ponzu Sauce 26.95

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### 14oz. "Choice" Ribeye Steak

Yukon-Gruyere Gratin, Asparagus, Porcini Mushroom- Port Demi 29.95

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### Fresh Catch

Sundried Tomato Polenta Cake, Chilled Crab & Arugula Ancho Vinaigrette

Goat's Cheese & Roasted Red Pepper Cream Market Price

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### 10oz. "Frenched" Veal Rib Chop

Artichoke Stuffed Portobello, Yukon Potato, Jus Lie 28.95

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### Sautéed Jumbo Lump Crab Cakes

Fava Bean & Sweet Corn Succotash, Tropical Fruit Salsa, Remoulade 29.95

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### Bar-B-Que Grilled Salmon

Stewed Yellow Tomatoes, Black Bean Cake, Frisee,

Basil Crème Fraiche 25.95

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### Sautéed Shrimp & Jumbo Lump Crab Scampi

Tomato & Basil Pasta, Sundried Tomatoes,

Lemon Garlic Beurre Blanc 27.95

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### 8 oz. Filet of Beef Tenderloin "Summer Style"

Heirloom Tomatoes, Grilled Asparagus, Balsamic Vinegar 32.75

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### Crispy Fried Parmesan Tilapia

Yukon Gold Potatoes, Green Beans, Herb Butter 23.75

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## Wines by the Glass

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### *Whites*

Castle Rock, Chardonnay 2009, Columbia Valley 8~

Frank Family, Chardonnay 2007, Napa Valley 12~

Oyster Bay, Sauvignon Blanc 2009, Marlborough 8~

Zenato, Pinot Grigio 2008, Italy 7~

J Lohr Bay Mist, Riesling 2009, Monterey County 7~

Kenwood "Yulupa" Sparkling Wine N.V. California 7~

### *Reds*

Escarpment "Over the Edge" Pinot Noir 2009, Martinborough 8~

Gotham, Cabernet 2009, Langhorne Creek 9~

August Briggs "Monte Rosso" Cabernet 2006, Sonoma Valley 14~

Gougenheim, Malbec 2009, Mendoza 7~

Flying Winemaker, Zinfandel 2007, Lodi 8~

d'Arenburg "Stump Jump" Shiraz 2008, McLaren Vale 7~

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness