



Appetizers

Caesar Salad \$14

Pork Dumplings \$13

Coconut Shrimp \$15

Burrata Ravioli \$17

Shrimp Cocktail \$18

Cheesesteak Spring Rolls \$13

Beet Salad \$13

Topped with toasted pine nuts & bleu cheese crumbles

Apple & Candied Walnut Salad \$14

Topped with goat cheese & dried cherries

Watermelon & Feta Cheese Salad \$13

Topped with cucumbers & red onion

Strawberry & Avocado Salad \$14

Topped with toasted almonds

Entrees

8 oz. Filet \$49

Cabernet demi-glace & bleu cheese crumbles

Chicken Parmesan \$32

Served over linguini

Seafood Pasta \$42

Crabmeat, scallops & shrimp
Served over linguini

Half Roasted Duckling \$35

Served in Chambord sauce

Grilled Salmon \$34

Citrus glaze

**8 oz. Filet Mignon
with Wedge Salad \$49**

Southwest Salmon Caesar Salad \$36

Blackened salmon with
black beans, roasted corn, avocado
& sun-dried tomatoes

Seared Diver Scallops \$36

Crab Cakes \$39

With remoulade sauce

Chicken Piccata \$31

New York Strip Steak \$44

Topped with herbed butter

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*