



STARTERS

Soup

Cream of Borscht finished with Creme fraiche \$12

Fresh Garden Greens

Fresh Artisan Greens with Strawberries, Citrus & Goat Cheese with Poppyseed Dressing \$13

Caesar Salad

Romaine Hearts with house made Caesar Dressing, Crispy Prosciutto, Shaved Parmesan, Croutons, and Crispy Capers \$15

Flatbread

Ask your server about our daily creation \$15

Prosciutto Wrapped Prawns

Prawns wrapped in Prosciutto, sautéed to perfection, served with Sweet Chili Sauce over a bed of fresh greens \$19

MAINS

Chef's Pasta

House made Fettuccini in a Velvety Lemon Cream with Seared Local Chicken Breast \$24

Local Duck Breast

Seared to Perfection, served with Sweet Potato Wasabi Mash, garnished with House Made Gnocchi \$30

Fresh Local Seafood

Your server will inform you about Chef's daily creation of local fresh seafood \$35

Herb Crusted Rack of Lamb

Perfectly seasoned, grilled to perfection and served with seasonal Market Vegetables and roasted Fingerling Potatoes \$35

Beef Tenderloin

Grilled to your preference and served with Duck Confit Fingerling Potatoes, Seasonal Vegetables, and Velvety Red Pepper Purée \$42

Vegetable Tempura

on a bed of Fresh Greens with house made Red Pepper Jelly and tangy Korean BBQ dipping sauce \$24