



Country House Dinner

First Dishes

Homemade Veal Tortellini - Roasted Garlic, Cherry Tomatoes & English Peas	\$12
Flat Bread Napoleon - Prosciutto, Feta Cheese, Caramelized Red Onion & 12 yr. Old Balsamic	\$10
Braised Country Rabbit - Stewed Napa Cabbage, Carrots & Grainy Mustard	\$12
Jumbo Shrimp Cocktail - Homemade Horseradish Cocktail Sauce	\$16
* Prince Edward Island Mussels - Changes Daily	\$12
Jumbo Lump Crab Cakes - African Pepperdew Aioli	\$16
* Sushi Grade Ahi Tuna Carpaccio - Chipotle Aioli & Cilantro Vinaigrette	\$14
Pan Seared Trois Gras - Fuji Apple Chutney & Port Wine Reduction	\$10
Beet & Goat Cheese Tartare - Micro Greens & Sherry Vinaigrette Reduction	\$10

Salads & Soup

Spring Fireside Salad - Bleu Cheese Crumbs, Caramelized Pecans, Sliced Pear & Balsamic Dressing	\$12
Soup of the Moment - Depends on the Chef's Mood	\$8
Classic Caesar Salad - Shaved Romano & Garlic Croutons	\$10
Country House Salad - Garden Vegetables & Vinaigrette	\$8

The Entrees

* Seared Ahi Tuna - Shiitake Mushroom & Fingerling Potatoes, Bok Choy, Yuzu & Thai Chili Vinaigrette	\$36
* Oven Roasted Chicken Breast - Mashed Potatoes, Spinach, Mushrooms & Rosemary Demi	\$24
* Grilled Pork Chop - Candied Red Onions & Grilled Endive	\$28
Roasted Duck Confit - Caramelized Panchetta & Lentils	\$30
* Roasted Mediterranean Salmon - Grilled Zucchini, Leeks, Roasted Tomatoes & Black Olives	\$30
Braised Beef Shortribs - Caramelized Shallots, Carrots & English Peas	\$30
Pan Roasted Halibut & Gnocchi - Shrimp, Mussels & Lobster Caraway Broth	\$34
* Grilled Filet Mignon - Caramelized Vidalia Onions & Mushrooms	\$38
* Surf & Turf - South African Lobster Tail & Filet Mignon	\$75
* Seafood Extravaganza - South African Lobster Tail & Jumbo Shrimp	\$65

Today's Sweets 8 Coffee or Tea 5 Espresso 5 Cappuccino 7

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
* These Items will be cooked to your liking