



Eat. Drink. Be.

Starters

\$20.09

(Choose One)

Chilled Cantaloupe Soup with a hint of Lemongrass

Jumbo Lump Crab Meat-Lemon-Ginger Relish

Grilled Wild Shrimp Skewer with Corn Pancakes and an Heirloom Tomato Relish

Organic Mesculm Salad with Artisan Goat Cheese, Candied Pecans, Dried Cherries and Sherry Shallot Vinaigrette

Entrees

(Choose One)

Grilled Organic Salmon on a bed of Arugula and Baby Spinach with Shaved Fennel, Olives, Oranges and Citrus Vinaigrette

Pan Roasted Amish Chicken Breast Stuffed with Cherry Glen Farmstead Goat Cheese, Polenta Cake, Thyme Jus

Grilled Farm Fresh Local Summer Squash Pinwheels

Trio of Three Cheeses and a Light Tomato Basil Broth

Beef Tenderloin Skewers, Chimichurri Drizzle, Quiona Pilaf

Dessert

(Choose One)

Nectarine Blueberry Crisp
with Sweet Cream Ice Cream

Triple Chocolate Ganache Gateau

Crème Brulee

Wines by the Glass

Chadon Brut, NV California	10	Shiraz, Archetype, Barossa Valley, Australia	10
Riesling, Sterling Vintners, California	10	Cabernet Sauvignon, Dynamite, North Coast, California	10
Chardonnay, Les Charmes Macon Lugny, Burgundy, France	9	Merlot, Sagelands Vineyards, Yakima Valley, Washington	10
Sauvignon Blanc, Moon Mountain, Sonoma, California	9	Pinot Grigio, Esperto, Della Venezie, Italy	9
Pinot Noir, Chalone, Monterey, California	12		

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Brought to you by

Executive Chef Janis McLean

20% Gratuity Will Be Added for Parties of 6 or More

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