

STARTERS

Avgolemono- Greek Lemon Chicken Soup \$12

Shredded Joyce Farms Chicken Breast, Orzo Pasta, Onion, Celery, Carrot, Garlic, Lemon, Egg Yolk, Chicken Stock, & Fresh Dill served with Grilled Bread

Smoked Salmon Dip \$14

Smoked Salmon, Fresh Dill, Chives, Capers, Lemon, Cream Cheese served with Grilled Pita

SALADS

Shaved Brussels Caesar \$12

Brussel Sprouts Shaved thin and tossed in House-made Caesar Dressing & topped with Croissant Croûtons, Parmigiano Reggiano, & Fresh Cracked Black Pepper

Spinach and Strawberry Salad \$14

Baby Spinach, Sliced Strawberries, Toasted Pecans, Shaved Red Onions, Crumbled Feta Cheese topped with Balsamic Poppy Seed Dressing

Option to Add Chicken \$7 / Fresh Fish \$10 / Steak \$12

ENTREE

Golden Tilefish \$36

Fresh Golden Tile topped with Brown Butter Vinaigrette served with Creamy Parmesan Polenta and Roasted Brussel Sprouts

Prime Filet Mignon \$46

8oz Prime Filet Mignon topped with a Creamy Cajun Crawfish and Shrimp Sauce served with Broccoli Fritters and Roasted Garlic Mashed Potatoes

Stuffed Duroc Pork Chop \$34

Seared Duroc Pork Chop Stuffed with Jambon De Paris, Spinach, & Fontina Cheese served with Cauliflower Gratin and a Medley of Roasted Fingerling Potatoes

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any allergies or dietary restrictions before ordering.*