

ENTREES

PAN SEARED ORGANIC SCOTTISH SALMON	28
<i>Whipped Potatoes, Baby Carrots, Poached Tiger Shrimp and Lemon Beurre Blanc</i>	
HERB DE PROVENCE CRUSTED RACK OF LAMB*	36
<i>Wild Ramp Mashed Potatoes, Spring Vegetables, Lamb and Fennel Pollen Jus</i>	
CLASSIC MARSEILLE STYLE BOUILLABAISSE	37
<i>Mussels, Shrimp, Monkfish, Sea Bass, Striped Bass, Lobster with Rouille and Croutons</i>	
OVEN ROASTED GIANNONE FARM CHICKEN	28
<i>Sauteed Young Broccoli Rabe, ARtichokes and Honey Lavender Reduction</i>	
GRILLED TUSCAN STYLE RIB EYE STEAK*	38
<i>Grilled Asparagus, Zucchini and Roasted Fingerling Potatoes</i>	
TORCHIETTI PASTA WITH FRESH GULF SHRIMP	27
<i>Cherry Tomato and Thai Basil Sauce</i>	
PEPPERED YELLOWFIN TUNA*	31
<i>Sauteed Baby Spinach, Maitake Mushrooms, Potato Gnocchi and Pinot Noir Reduction</i>	
BUTTER POACHED LOCAL LOBSTER	39
<i>Fricassee of Beech, Cremini, Shiitake Mushrooms and Spinach, Finished in a Coconut Lemongrass Broth</i>	
VEGETABLE MOROCCAN COUSCOUS	26
<i>Cilantro and Raz el Hanout Broth</i>	

SPECIALS

APPETIZERS

MOZZARELLA DI BUFALA	14
<i>Prosciutto La Quercia, Roasted Tomatoes, Extra Virgin Oil</i>	
WARM LOBSTER SALAD	17
<i>Spring Peas, Beech Mushrooms, Roasted Red Peppers and Basil Chive Vinaigrette</i>	
RISOTTO WITH FRESH GULF SHRIMP AND MAITAKE MUSHROOMS	15
<i>Lemon Zest and Zucchini</i>	

ENTREES

CRISPY SOFT SHELL CRABS	32
<i>Fricassee of Faro, Spring Vegetables, Capers, Almonds, Lemon Beurre Blanc</i>	
OVEN ROASTED RACK OF VEAL	39
<i>Asparagus, Artichokes, Crushed Yukon Gold Potato and Black Truffles with Lemon Thyme Jus</i>	

A \$6.00 charge will be added to any split entrée.

**This menu item can be cooked to order or is being served raw. Consuming raw and undercooked meats, fish, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*