

Appetizer

Chile Relleno 9

Fire roasted Poblano pepper stuffed with a blend of cheese, corn flour battered in seasoned corn flour and deep fried, served with tomato ragout

Calamari 9

Tubes and tentacles dredged in seasoned flour and flash fried, served with spicy lemon-basil aioli

Salmon Tartare 9

Salmon marinated in olive oil and kosher salt, tossed with lemon juice, minced shallots and fresh parsley, served with capers, minced red onion and hardboiled egg with crostinis and crème fraiche

Bruschetta 7

Diced tomato, fresh basil, minced onion and garlic tossed with extra virgin olive oil and melted Parmesan cheese served on toasted French baguette

Crab Cakes 11

Lump blue crab combined with bacon, vegetables and fresh herbs, pan seared and served with spicy lemon-basil aioli

Soup

Stone Harbor Crab Bisque 5 cup/7 bowl

A traditional bisque from the East coast with lump crab, cream and sherry

Green Chile Beef Stew 5 cup/7 bowl

A hearty blend of vegetables and beef with fire roasted New Mexican green chilies

Soup of the Day 3 cup/5 bowl

Salad

Grilled Romaine 6

With honey-balsamic vinaigrette and shaved Gruyere cheese

Iceberg Wedge 7

With bleu cheese dressing, bleu cheese crumbles, scallions, bacon bits and cherry tomatoes

Garden 5

Mixed greens with cucumbers, carrots, cherry tomatoes, bell peppers and your choice of house made dressing

Caesar 7

Classic dressing with anchovy, egg yolk, Parmesan, lemon juice, garlic, and extra virgin olive oil and garlic tossed with crispy romaine lettuce, topped with croutons and shaved Parmesan

18% Gratuity will be added for parties of 6 or more

*All Entrees include your choice of soup of the day or garden salad to start.
Dinner served with Fresh Vegetable of the Day*

Entrée

Vegetarian Strudel 17

A blend of herbs and spices with mushrooms and root vegetables, wrapped in filo dough and baked golden brown, served with tomato-olive ragout

Green Chile Chicken Cordon Bleu 21

Breast stuffed with Gruyere cheese and ham, breaded and pan fried, served with whipped Yukon Gold potatoes and green chile béchamel

Mediterranean Chicken 21

Airline breast marinated in Herbs de Provence and extra virgin olive oil, pan seared and oven roasted, served with creamy sun-dried tomato polenta and caramelized shallot-white wine pan sauce

Pork Tenderloin 20

Brined with honey and bay leaf, pan seared, oven roasted and served with creamy sun-dried tomato polenta and rosemary-garlic red wine pan sauce

Beef Stroganoff 22

Beef tenderloin pan seared and tossed with a red wine veal demi-glace with sautéed mushrooms, caramelized shallots and sour cream, served over rice pilaf

Pork Baby Backs 24 / Half Rack 17

Braised in beer and finished on the grill, served with cranberry-chipotle barbecue sauce and sweet potato fries

Smoked Filet Mignon 33

8oz. beef tenderloin dry rubbed and cold smoked over hickory, finished on the grill, topped with Béarnaise and white truffle tomato salad, served with whipped Yukon Gold potatoes

Steak Oscar 33

8oz. beef tenderloin sautéed and topped with lump crab and béarnaise, served with whipped Yukon Gold potatoes

Steak and Fries 26

10oz. grilled Rib eye topped with caramelized shallot chutney, served with sweet potato fries

Bacon Wrapped Filet 23

8oz. beef shoulder tender filet wrapped in bacon and crusted with cracked black pepper, pan seared and finished with roasted garlic-chive compound butter, served with whipped Yukon Gold potatoes

Grilled Scallops 26

Skewered diver caught scallops drizzled with honey-balsamic reduction, served with rice pilaf

Chilean Sea Bass 28

Oven baked with a flaked Idaho potato crust, served with tarragon lobster sauce and rice pilaf

Honey Mustard Salmon 22

Wild Alaskan Sockeye filet, pan seared with skin on and finished with a whole grain mustard sauce, raw honeycomb and frizzled leeks, served with rice pilaf.

Consuming raw or undercooked foods may increase your risk of food-borne illness