

# Menu



BYOB

## FIRST COURSE

CLAMS OREGANATA \$13

Smoked Pork Belly | Parmesan  
Buttery Panko Topping

\*CHARRED OCTOPUS \$14

Arugula | Pickled Fennel  
Heirloom Tomatoes | Red Onion  
Lemon-Thyme Vinaigrette

\*MUSSELS \$13

Fennel  
Tomato Saffron Ale Broth

\*SEARED PORK BELLY \$12

Five Spice | Local Maple Honey  
Pistachio Crust

CRAB CAKE APP \$14

Corn Salsa | Smoky Chipotle Aioli

\*\*AS AN ENTREE \$30

CREAM OF ASPARAGUS & TRUFFLE \$10

## SECOND COURSE

\*SEARED DIVER SCALLOPS \$32

Southern Cream Pea Succotash  
Tomato Relish | Roasted Asparagus

FILET TIPS PAPPARDELLE \$30

Wild Mushroom Pinot Noir Reduction  
Truffle Essence

WILD NORWEGIAN SALMON \$32

Jumbo Lump Crab | Fennel Dill Cream  
Grilled Seasonal Vegetables  
Roasted Potatoes

BOURSIN STUFFED CHICKEN \$26

Herb Cheese | Mushroom Madeira  
Grilled Seasonal Vegetables  
Roasted Potatoes

12oz RIBEYE \$36

Lump Crab | Gorgonzola Fondue  
Roasted Potatoes | Asparagus Spears

\*Can Be Served Gluten Free

## THIRD COURSE

WAFFLE & ICE CREAM SLIDER \$6

Chocolate Syrup | Whipped Cream | Caramel Glaze

ASK YOUR SERVER FOR TODAY'S ADDITIONAL DESSERT SELECTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.