

Dinner Menu



Appetizers

- Crab Cakes** \$9
Sweet, tender blue crab, seasoned and lightly breaded. Served with house made spicy lemon aioli
- Gf V Hearts of Palm** \$8
Gluten free breaded tender hearts of palm provide a crab like texture while nori and Old Bay gives a Maryland-style crab cake taste to these delicious mock crab cakes. Served with house spicy lemon aioli
- V Balsamic & Basil Bruschetta** \$6
Fresh, vine-ripe tomatoes, garlic and basil on Beach Lake Bakery crostini topped with balsamic glaze
+ GF without crostini can sub house quinoa pizza crust, or tortilla corn chips
- Gf Hurricane Shrimp** \$9
Sautéed wild caught shrimp tossed in a house made sweet and slightly spicy sauce topped with toasted coconut
- Gf Cuban Pork Crostini** \$8
Tender pulled Cuban style pork, mango salsa, topped with chimichurri on Beach Lake Bakery crostini
+ GF without crostini can sub house quinoa pizza crust, or tortilla corn chips

Soup & Salad

- Soup Du Jour** \$4
Home-made soup of the day
- Gf V Fresh Garden Salad** \$9
Fresh local greens, tomato, carrots, and avocado. Topped with fresh house sprouts, red onion, toasted seasoned pepitas, honey roasted chickpeas, and croutons. Lightly tossed with our house Maple Dijon.
+ Add chicken, shrimp, or black bean burger for additional charge --GF without croutons
- Gf Caesar Salad** \$10
Fresh romaine, Parmesan cheese and house made croutons topped with house Caesar dressing
+ Add chicken, shrimp or veggie burger for additional charge--GF without croutons
- Gf Spring Asparagus Salad** \$10
Fresh greens and spring asparagus sprinkled with praline almonds, red onions, house made farm cheese and tossed with a honey wild ramp dressing
+ Add chicken, shrimp, portobello mushroom, or black bean burger for additional charge

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Entrées

ENTRÉES SERVED WITH SIDE GARDEN SALAD AND FRESH HOUSE BAKED BREAD
CAESAR SALAD OR SOUP DU JOUR CAN BE SUBSTITUTED FOR ADDITIONAL CHARGE

Gf *Balsamic Grilled Lamb Chops \$22

Lamb Chops lightly seasoned and grilled, drizzled with a balsamic glaze. Served with house potato and seasonal vegetable

Gf Bruschetta Stuffed Chicken Breast \$19

Tender roasted chicken breast stuffed with mozzarella cheese, fresh tomato, basil bruschetta and topped with a touch of balsamic glaze. Served with house potato and seasonal vegetable

Gf *Brandied Peach Pork Chops \$19

Grilled pork chops seasoned to perfection topped with an brandied peach chutney served with house potato and seasonal vegetable

Gf Mustard-Tarragon Chicken \$19

Tender chicken breast cooked to perfection topped with Mustard-Tarragon sauce served with house potato and seasonal vegetable

Crab-Stuffed Cod \$20

Fresh wild-caught Cod fillet stuffed with fresh crab meat, broiled to perfection, served with creamy risotto and seasonal vegetable

Gf Maple Glazed Seared Salmon \$20

Pan seared wild caught salmon fillet with maple glaze. Served with creamy risotto and seasonal vegetable

Gf Parmesan Encrusted Scallops \$22

Pan fried sea scallops encrusted in a seasoned parmesan and panko coating topped with a dijon horseradish cream sauce. Served with a mushroom asiago risotto and seasonal vegetable

Gf *House Burger \$14

Local grass-fed beef, house aioli, caramelized onion, sauteed mushrooms, cheddar cheese, uncured bacon on a toasted Beach Lake Bakery roll. Served with house potato and seasonal vegetable

+ GF bread available at additional charge

Gf V Southwest Black Bean Burger Stuffed Pepper \$18

Roasted Red Pepper stuffed with house black bean burger and guacamole. Topped with choice of cheddar cheese or vegan cheese, fresh tomato salsa served over organic red quinoa and side of seasonal vegetable

Gf V Seasonal Vegetable Stack \$19

Layers of farm fresh local asparagus, portobello mushroom, seared tomato caramelized onion, and savory tomato polenta cake stacked over a bed of sautéed local greens finished with a vegan roasted garlic and herb compound butter

Gf V Portabello Mushroom and Pesto \$18

Roasted portabello mushroom seasoned seared with roasted red peppers tossed in a house made pesto sauce and served over pasta

+ GF pasta available

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