

## APPETIZERS & SMALL PLATES

SHRIMP BISQUE fresh cream, cognac, snipped chives 9

FRISÉE SALAD tossed with applewood bacon, sweet peas, petite tomatoes,  
buttermilk bleu cheese dressing 12

### MARKET SALAD

mixed greens, tomatoes, cucumbers, chickpeas, carrots, choice of dressing 10

AVOCADO & AHI TUNA TOAST crisp peasant bread, hass avocado,  
rare seared ahi tuna, marinated tomatoes, sesame-ginger dressing 16

### CHILI POP SHRIMP

tender petite shrimp in our spicy chili aioli 14

### CRISPY CALAMARI

trio of sauces, marinara, basil-walnut pesto, Dijon aioli 14

### KOREAN BBQ DUCK TACOS

kimchi slaw, soft corn tortillas, cilantro, fresh lime 13

### BURRATA MOZZARELLA

sun-dried tomatoes, roasted peppers, basil, arugula, balsamic, crostini & crumbled pecorino 12

### JUMBO SHRIMP COCKTAIL

traditional cocktail & mango dipping sauces 17

## ENTRÉE SALADS

### GEORGE MARTIN CHOPPED SALAD w/ GRILLED SHRIMP

chopped greens, tomatoes, roasted peppers, corn, golden raisins, fresh mozzarella,  
candied walnuts, balsamic vinaigrette 24

FILET MIGNON COBB chopped greens, avocado, tomatoes, bacon, eggs,  
crumbled bleu cheese, sliced filet mignon, derby dressing 26

### CRISP PANKO CRUSTED or GRILLED CHICKEN

arugula, strawberries, almonds, goat cheese, champagne vinaigrette 24

## ENTRÉES

JUMBO FRESH RIGATONI ALA VODKA Nana's meatballs, shaved pecorino 22

LOBSTER RAVIOLI Spring peas, lemon zest, cognac, cream 24

### PORK JAGERSCHNITZEL

crisp pork scallopini, housemade spaetzle, red cabbage, mushroom pan sauce 25

### BLACKJACK BBQ GLAZED BABY BACK RIBS

green apple slaw, baked sweet potato 28

CHICKEN PARMIGIANA linguini marinara 24

LEMON CHICKEN francaise style, fettuccine, crumbled bacon, sweet peas 24

### PESTO GRILLED SWORDFISH

warm quinoa-walnut salad, Niçoise olives & tomatoes 28

### MUSTARD & PRETZEL CRUSTED FAROE ISLANDS SALMON

braised red cabbage, asparagus, chardonnay jus 28

### GRILLED MEDITERRANEAN BRANZINO

capers, lemon, parsley, pinot gris, butter, asparagus 36

TRIO: JUMBO SHRIMP SCAMPI, PAN SEARED SCALLOPS & LUMP CRAB CAKE

lobster mashed potatoes & Dijon aioli 36

## STEAKS

### STEAK FRITES

10oz prime Flat Iron steak, parmesan-truffle fries, caramelized shallots, maitre d'butrer 30

### FILET MIGNON

8oz CAB, port wine demi, crumbled gorgonzola, whipped potatoes, asparagus 39

DRY AGED RIB EYE 16oz, 21 day dry aged, baked potato, creamed spinach, herb jus 44

STEAK & CAKE 6oz filet mignon paired with jumbo lump crab cake,  
baked potato, crisp onion tangle, Dijon aioli 39