

Appetizers

Crab Bisque Soup <i>Jumbo Lump Crab, Carrots, and Tarragon</i>	\$8
Jumbo Lump Crab Cake <i>Creole Mustard Beurre Blanc, Herb Oil, Vegetable & Potato Medley</i>	\$21
Shrimp Cocktail <i>Served with Traditional Cocktail Sauce</i>	\$16
Macadamia Crusted Brie <i>Poached Pear Salad, House Made Brioche, and Strawberry Vinaigrette</i>	\$12
Ahi Tuna Tartare <i>Ginger Vinaigrette, Avocado, and Fried Wantons</i>	\$14
Sea Scallops <i>Pan Seared with Mango Agro-Dolce and Diced Jalapeno</i>	\$15
Portobello Mushroom <i>Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic Vinegar</i>	\$12
Pan Seared Duck Breast <i>Cranberries, Tempura Apples, and Balsamic Watercress</i>	\$16

Entrée

(Includes choice of Terrace House Salad, Arugula Salad, or Goat Cheese Salad)

Wood Grilled NY Strip <i>Red Wine Demi-Glace, Cauliflower Fritters, and Grilled Haricot Vert</i>	\$42
Wood Grilled Filet Mignon <i>Garlic Mashed Potatoes, Smoked Tomato-Onion Jam, Red Wine Demi-Glace, and Grilled Squash</i>	\$42
Herb Crusted Rack of Lamb <i>Vegetable and Feta Cheese en Crouete, Snow Pea, Mint Pesto, and Lamb Demi</i>	\$38
Jumbo Lump Crab Cakes <i>Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables</i>	\$42
Catch of the Day <i>Cannellini Beans, Hearts of Palm, Roasted Red Peppers, Sun Dried Tomatoes, and Fried Artichokes</i>	\$38
Chilean Sea Bass <i>Pan Seared with Ratatouille and Celery Leaves</i>	\$38
Stuffed Chicken Breast <i>with Minted Goat Cheese with Couscous, Pine Nuts, Spinach, and Raisins</i>	\$28
Wood Grilled Wild Pacific Salmon <i>Saffron Risotto and Olive Tapenade</i>	\$36
Grilled Pork Tenderloin <i>House Made Linguini with Roasted Garlic, White Wine, Herbs, Tomatoes, and Mustard Marsala Sauce</i>	\$32
Meatloaf <i>Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace</i>	\$26
Asian Shrimp and Scallops <i>Fried Shrimp, Pan Seared Scallops, Napa Cabbage and Lemongrass</i>	\$32