



Petite Filet

Charbroiled 6oz Center Cut Filet

Served with potato and leek gratin, asparagus and Dried Cherry Demi Glace`

35

Sous Vide Beef

8oz. portion served with Truffle mash and sautéed spinach.

32

Red Snapper

Pan Seared served over Harmony grits, local field greens, tomato bouillon and crawfish butter

29

Roasted Loin of Pork

Center-cut Pork Medallions, horseradish sweet potatoes, spinach

served with Bourbon glazed Onions,

27

Cedar Plank Salmon

A 6oz. portion of Atlantic Salmon, lightly, grilled on Natural wood cedar, served over a fava bean ragout and lobster butter.

34

Chicken Marsala

Boneless Chicken Breast, Sautéed & Deglazed with an Italian Marsala Sauce
Domestic Mushrooms & a Rich Chicken Veloute

26

Chicken Piccata

Boneless Chicken Breast pan seared and
finished with Lemon, Capers and white wine sauce

24

Oven Roasted Airline Chicken

Roasted Airline Chicken Breast served with Porcini Mushroom Sauce

27

Smoked Airline Breast of Chicken

Smoked Airline breast of Chicken served with green pea puree Truffle mash and toasted pinenuts.

29

Assorted Vegetable Ravioli

Sun Dried Tomato & Spinach Ravioli served over Grilled Vegetables & Pesto

22

Portabella and Asparagus Napoleon

Portabella Mushroom, Asparagus, Red bell pepper, Heirloom tomato, Zucchini and Goat
Cheese, oven roasted and served with Balsamic Reduction & Pesto Vinaigrette

25