

Salads and Appetizers

Caesar Salad —13.5

romaine hearts, shaved parmesan, anchovy, caesar dressing , croutons

Strawberry Spinach Salad —14.5

crumbled feta cheese, candied pecan, sundried cranberries, maple orange vinaigrette

Organic Local Farmer's Salad —13.5

local eggplant, red beets, pickled mango, pickled watermelon, roasted pepper, candied peanuts, sea grape vinaigrette, tamarind reduction

Burrata—14.5

creamy soft cheese, black olives, local tomatoes, aged balsamic reduction, basil oil, crostini's

Baby Beets Salad —14

burrata cheese, pickled red grapes, pine nuts, dried tomato tapenade, rosemary vinaigrette

Avocado & Shrimp —14

avocado, black tiger shrimp, red pepper coulis, chili compote, local micro greens

Caribbean Lobster Salad —15.5

local mango, peppers, scallions, avocado, local tomato, fennel aioli

Homemade Mushroom Ravioli —14.5

Cognac, mushroom, garlic, sage, truffle oil, asiago cheese

Wild Lump crab Timbale —14

mango salsa, scallion jus, mushroom veloute, lemon oil, red pepper jus

Conch Fritters —14.5

beer battered, jerk mayonnaise, pickled mango puree

Classic Steak Tartar —14.5

foie grass mousse, mushroom, pickled onion, cucumber, sauce hollandaise, thyme oil, brioche, cacao dust

Pan fried Foie Gras —2 oz 19

port wine reduction, caramelized orange, figs jam,

Pork Belly—14

Apple cannelloni, pumpkin puree, chorizo, pomegranate reduction