

Appetizers

***Sesame Seared
Tuna Sashimi**
Soy-marinated soft boiled egg
Asian slaw
wonton chip
Ginger teriyaki glaze

Falafel
roasted red pepper hummus
confit tomatoes
herb naan bread

**Chicken lemongrass
potstickers**
Thai peanut sauce
ginger ponzu
green onion

Jumbo Shrimp Cocktail
cocktail sauce
lemon

Soups and Salads

Onion Soup Gratinée
gruyere cheese
Cup or crock

Pear Salad
baby spinach ~ grapes
blueberries ~toasted flax seed
mascarpone passion fruit
vinaigrette

Soup Du Jour
Cup or crock

Lanam Salad
Local greens- citrus segments
radish- brie cheese
honey glazed pistachio
lime mint vinaigrette

Caesar Salad
parmesan cheese crisps
white anchovies

Entrée Selections

Lobster Pie ++

lobster sherry cream
buttered ritz

Chardonnay, William Hill, Napa Valley

* Beef Tenderloin Tournedos ++

colossal shrimp~ garlic crouton
blood orange hollandaise

Cabernet Sauvignon, Broadside, Paso Robles

Pan Seared Herb Crusted Cod

sautéed spinach~ toasted pecans
sweet potato gnocchi
white peach beurre blanc

Sauvignon Blanc, Villa Maria, New Zealand

Salmon Balsamic Fig Glaze

spinach salad~ tomatoes
cucumber ~ olives ~grilled artichoke
creamy Greek dressing

Chardonnay, Rickshaw, Medocino

Roasted Cauliflower Risotto

spinach~ wild mushroom
parmesan~ crispy shallots

Chardonnay, Todd Hollow, Medocino

*Burger of the week

Please ask your server
for this week's selection

Ask for selection of Beers on tap or by bottle

Chicken Saltimbocca ++

prosciutto~ sage
white wine demi glace

Pinot Noir, Meiomi, Sonoma

Veal Francaise

tomato~ spinach
fresh pasta ~lemon butter sauce

Cabernet Sauvignon, Louis Martini, Sonoma

++ Potato Du Jour and seasonal vegetables

*these items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients
Please inform your server if a person in your party has a food allergy

Many of our meals can be prepared without gluten. Please ask your server for more information.

A 20% house charge and 7% Mass meals tax will be added to check totals
The use of cellular phones is prohibited in the main dining room and lounge areas

Ryan Palmer – Sous Chef

