



APPETIZERS

Barbeque Shrimp

Jumbo prawns, garlic beer beurre blanc.

\$12

Sacchetti

Veal & porcini pasta purses, shiitake mushrooms, spinach, tomatoes, rosemary-thyme demi.

\$8

Boursin Crab Dip

Crabmeat blended with boursin cheese and artichoke hearts, parmesan focaccia.

\$10

Crispy Calamari

Flash fried, thai chili and chipotle aioli dipping sauces.

\$7

Crab Bisque

Sherry based cream soup with tender morsels of crabmeat.

\$6

BBQ Duck

Duck confit, smoked cheddar grits, collard greens and homemade barbeque sauce.

\$11

Crispy Tuna Roll

Nori & panko crusted tuna, wasabi, soy, pickled ginger, wakame seaweed-udon noodle salad.

\$9

Quail Crostini

Pan seared breast, buffalo mozzarella, shiitake mushroom & roasted red pepper relish, truffle oil + balsamic.

\$10

Almond Crusted Havarti

Lightly fried, served with lingonberry jam.

\$8

Crab Cake

Panko crusted, shaved carrot-chive slaw, whole grain mustard remoulade.

\$11

A 20% gratuity will be added to a party of six or more. In consideration of other guest please silence cell phones.

Smoking permitted only at the bar. \$5.00 Split Charge \$10.00 Corkage Fee

Master Card/Visa/American Express