

CARRY OUT



DELIVERY

BEGINNINGS

New England Seafood Chowder

blue crab, smoked tomato butter, scallions

Maryland Lump Crab Cakes

sherry butter, chipotle aioli

Seasonal Vegetables

balsamic brie dipping sauce

Amber Glazed Salmon Flatbread

Caper cream cheese, parmesan, wild greens, and fennel

Vegetable Flatbread

Olive oil, asparagus, wild mushrooms, tomato, onion, parmesan with sweet and spicy mustard drizzle

Caprese Flatbread

Tomato, mozzarella, basil, balsamic reduction and olive oil

SANDWICHES

Hawaiian Fish Sandwich

grilled blackened sea bass, avocado, napa slaw, pineapple relish, chipotle aioli on a brioche bun

Umami Kobe Sliders

Vermont white cheddar, garlic aioli, lettuce and pickles on side

Grilled Chicken Cheddar and Bacon

grilled chicken with white cheddar cheese, maple bacon and chipotle aioli on a brioche bun

Gourmet Pub Burger

6oz of Kobe beef, sharp cheddar, bacon, and chipotle aioli, with house made pickles and lettuce on side

ENTREES

Tomato and Basil Angel Hair

lightly tossed in olive oil, garlic

Roasted Chicken

green beans, yukon potatoes, mushrooms, lemon caper sherry jus

Light and Fit Grilled Salmon

roasted butternut squash, carrots, corn, broccoli, with an almond-butternut squash reduction

Scampi

linguini, garlic butter and basil, cherry tomato, parmesan

Grilled Salmon

bacon-wrapped, arugula potato cake, grain mustard cider jus

GARDEN GREENS

6/12	Bistro Market Salad spring lettuce mix, potato straws, tomatoes, red onion, and gorgonzola cheese in balsamic vinaigrette	8/12
15	Caesar Salad romaine hearts, pimentos, fried capers, and garlic croutons tossed in a creamy reggiano-anchovy dressing	8/12
10	Spinach Salad spinach, almonds, goat cheese, fresh mango, red onions, and potato straws in a mango vinaigrette	8/12
10	Grilled Salmon Salad spinach, almonds, goat cheese, fresh mango, red onions, and potato straws in a mango vinaigrette	16
10	Coconut Prawn Salad tempura and coconut battered, mixed greens, tomato, avocado, red onion, hearts of palm, and toasted coconut in a balsamic vinaigrette and spicy honey mustard dressing	16
10	Chicken Avocado Caprese Salad mixed greens, tomatoes, mozzarella, onions, basil and balsamic vinaigrette	17

• À LA CARTE •

grilled portobello mushrooms \$6	sautéed green bean \$6
grilled asparagus \$5	sweet corn and asparagus risotto \$6
garlic potato purée \$5	bacon-wrapped potato cake \$5
grilled seasonal vegetables \$5	shrimp \$4 each
sweet corn and asparagus risotto \$6	scallop \$8 each
sautéed spinach and applewood bacon \$6	

12	Warm Water Sea Bass sweet corn and asparagus risotto, smoked tomato butter	29
13	16-ounce Bone-In Pork Chop grilled asparagus, roasted yukon potatoes, mushroom sage jus	29
12	Grilled Truffle Scallops herb oil and beurre fondue	34
25	Fennel Dusted Scallops grilled portabella mushrooms, asparagus, citrus butter sauté	36
25	8-ounce Filet Mignon garlic potato purée, mushroom-prosciutto sauté	38
25	Northern Atlantic Lobster Tails two tails, roasted yukon potatoes, sautéed green beans	49

Phone: **314-721-9401**
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OPEN 12PM to 8PM