

Appetizers & Soups

Warm Mixed Olives, Served with Grilled Pita Bread 5.95 with Hummus 7.95

Charred Buffalo Wings, Celery Sticks and Chunky Blue Cheese 9.95 GF

Imported and Domestic Fine Cheeses, with Red Onion Marmalade, Walnuts and Grapes MP

Modern Charcuterie Board, Imported Cured Meats Served with Honeycomb, Fruit, Olives, Cornichons, Whole Grain Mustard and Crostini MP

Potato and Cheese Pierogies, Homemade with Caramelized Onions and Sour Cream 8.95

Medium Hot Banana Peppers, Stuffed with Veal Sausage and Ricotta Cheese, in Marinara Sauce Topped with Mozzarella 12.95 GF

Grilled Cajun Shrimp and White Cheddar Grits, Onion Jus and Bacon Marmalade 12.95

Mozzarella Sticks, House Made with Marinara 9.95

Cold Smoked Salmon, Arugula, Red Onion, Capers, Crispy Fingerling Potato, Truffle Crème Fraiche and Fresh Lemon 13.95 GF

Beau's Calamari Napolitana, Flour Dusted and Sautéed with Lemon, Garlic, Scallion, Sweet Peppers, Crushed Red Pepper and Sherry 11.95

Seared Lump Crab Cake, Pickled Shitake Mushrooms, Petite Pea, and Frisee Salad and Ginger Lime Aioli 13.95

Prince Edward Island Mussels, with Garlic, With Wine, Nueske's Smoked Bacon, Savoy Cabbage, Cream and Crostini 12.95

Tuna Tartare, Sushi Grade Tuna with Pine Nuts, Sesame, Habanero Oil, Chive, Crispy Wonton Chips, Yuzu Aioli, Micro Mizuna and Orange Zest 16.95

Jumbo Shrimp, with Pickled Radish and House Cocktail Sauce 15.95 GF

Lobster Bisque, Lobster, Mushrooms, Sherry and a Puff Pastry Twist Cup - 7.95, Bowl - 14.95

Soup Du Jour Cup - 5, Bowl - 7

Salads

Add Any of the Following:

Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 each

Caesar Salad, Romaine, Broken Bread Croutons, Anchovies, Caesar Dressing 8.95 half order 6.95

Baby Field Greens, *Shaved Fennel, Apple, Greek Feta, Toasted Almonds and Champagne Vinaigrette* 9.95 half order 6.95 GF V

Wedge Salad, Smoked Bacon, Tomato, Egg, Blue Cheese, White French Dressing 8.95 GF

Cuban Salad, Romaine & Head Lettuce, Ham, Swiss Cheese, Tomato, Spanish Olives, Pickles, Micro Cilantro, Parmesan & Cuban Vinaigrette 8.95

Belgian endive, with Baby Tomatoes, Roquefort Blue Cheese, Pine Nuts, Chives, Champagne Vinaigrette and Micro Greens 9.95

Cherries, Nuts and Berries, Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans, Gorgonzola and Poppy Seed Dressing 10.95 half order 6.95 v

Arugula and Quinoa, with Roasted Beets, Cucumber, Radish, Minus 8 Vinaigrette, Goat Gouda 9.95 GF V

Kale Caesar, with Broken Bread Croutons, Fried Capers, House Caesar Dressing, Parmesan Cheese and Italian White Anchovies 9.95

Side Salad, Mixed Greens and Vegetables, Choice of Dressing 2.95 v

Consuming raw or undercooked meat, eggs and/or seafood can increase your risk of foodborne illness
*These items may contain raw or undercooked ingredients

House Favorites

- Grilled Salmon**, Over Quinoa, Kale and Shimeji Mushrooms with Blood Orange Gastrique, Citrus and Micro Greens 25.95 GF
- Ahi Tuna Steak**, Seared with Togarashi Sticky Rice, Miatake Mushrooms, Cashew, Ginger Soy Vinaigrette and Petite Frisse, Pea Green and Radish Salad 28.95 GF
- Caddy's Organic Spelt Crusted Fish and Chips**, Organic Spelt Dusted Atlantic Cod, Malt Vinager & Tarragon Tarter, French Fries and House Slaw 19.95 GF
- Panko Crusted Lake Perch**, with Pea Shoot, Shitake and Sesame Salad, Miso Aioli and Crispy Lotus Root 23.95
- Seared Scallops**, over Kabocha Squash, Sticky Rice, Miatake Mushrooms, Gai Lon, Citrus Ponzu Vinaigrette and Micro Mizuna 29.95
- Lobster Strozzapreti Pasta**, Lobster, Spinach, Shimeji Mushrooms, Baby Tomatoes, Meyer Lemon Butter, Chives and Shaved Parmesan 28.95
- Braised Angus Beef Short Ribs Stroganoff**, over *Torchetti Pasta with Exotic Mushrooms, Broccolini, Baby Tomatoes and Crème Fraische* 26.95
- Stir Fry Vegetables**, with Soy Gastrique Over Sticky Rice 12.95 v
Add Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 each
- Truffle Cheese Ravioli**, tossed with Baby Heirloom Tomatoes, Exotic Mushrooms, Butternut Squash, Arugula and Balsamic Brown Butter 23.95
- Chicken Parmesan**, Panko Crusted with Sautéed Spinach, Tomato and Provolone with Pasta Marinara 19.95
- Grilled Chicken Breast**, Over Fingerling Potato, Brussel Sprout, Mushroom Hash and Sherry Vinegar Gastrique and Micro Greens 22.95
- Ogarth's Roasted Amish Half Chicken**, Over Fingerling Potatoes, Assorted Spring Vegetables and House Made Consommé 22.95 GF
- Roasted Duroc Pork Shank**, with turmeric Mashed Potatoes, Brussel Sprouts and Natural Reduction 24.95
- Roasted New Zealand Lamb Rack**, with Korean BBQ, Fingerling Potatoes, Yu Choi and Spicy Kim Chi 29.95
- Grilled Twin 6 oz. Pork Chops**, with Mashed Potatoes, Broccolini, Maple Versus and Compressed Green Apple 24.95

From the Grill

Certified Angus		USDA Prime		Strauss Grass Fed	
13 oz Strip	35	6 oz. Filet	27	12 oz. Strip	32
8 oz. Flat Iron	26	8 oz. Filet	35	14 oz. Ribeye	
35					

Choice of Sauce or Butter

Horseradish Cream
Veal Demi Glace

Truffle or Herb Butter

Choice of Side Dishes
2.95 each

Sautéed Mushrooms
Vegetable of the Day
French Fries
Grilled Asparagus
Sautéed Vegetables

Fingerling Potatoes
Mashed Potatoes
Wilted Greens
Caramelized Onions
Brussel Sprouts

Caramelized Carrots
Blistered Garlic Beans
Baked Sweet Potato
Turmeric Mashed Potatoes

Add to any Steak 10 (3) Shrimp 9
or (2) Scallops 12

Separate checks for large groups may slow the ordering and guest check settlement process. Please be patient as we work to serve you best. A 20% Gratuity will be added to parties of eight or larger.

Small Plates

Grilled Cajun Shrimp and White Cheddar Grits, with Onion Jus and Bacon Marmalade 12.95

New Zealand Lamb Rack, with Fingerling Potatoes, Korean BBQ and Spicy Kim Chi 17.95

Sautéed Calamari, with Fresh Tomatoes, Saffron Aioli and Micro Greens 8.95 GF

Mandarin BBQ Short Rib, Fingerling Potatoes and Charred Citrus 13.95

Truffle Cheese Ravioli, tossed with Baby Heirloom Tomatoes, Exotic Mushrooms, Butternut Squash, Arugula and Balsamic Brown Butter 13.95 V

Grilled Salmon, Over Quinoa, Kale and Shimeji Mushrooms with Blood Orange Gastrique, Citrus and Micro Greens 15.95 GF

Panko Crusted Lake Perch, with Pea Shoot, Shitake Mushroom and Sesame Salad, Miso Aioli and Crispy Lotus Root 11.95

Grilled Pork Chop, with Mashed Potatoes, Compressed Green Apple and Maple Versus 14.95

Tacos Del Dia, with House Slaw, Habanero Aioli and Fresh Lime (Changes Daily) 12.95

Grilled Beef Tenderloin, with Arugula, Heirloom Tomatoes, Red Onion, Fennel and White Truffle Vinaigrette 14.95 GF

Sautéed Exotic Mushrooms, Specialty Mushrooms Prepared with Extra Virgin Olive Oil 5.95 GF

Pasta Marinara, House Made Marinara with Shaved Parmesan Cheese 6.95

Chef's Potatoes, Daily Chef Selection (Changes Daily) 5.95 GF

White Cheddar Grits, with Cream and Aged Irish White Cheddar 5.95 GF

Sautéed Greens, Seasonal Greens Sautéed in Extra Virgin Olive Oil 5.95 GF V

Seasonal Vegetables, Hand Selected Seasonal Vegetables 5.95 GF V

Baked Sweet Potato, with Choice of Butter 4.95 GF V

Lighter Fare

12 Oz. Angus Chopped Sirloin, Grilled with Sautéed Peppers, Mushrooms and Onions and Seasonal Potatoes 14.95

Organic Spelt Dusted Fish Sandwich, with Malt Vinegar & Tarragon Tarter, House Slaw and French Fries 12.95

Grilled Chicken Sandwich, Roasted Sweet Peppers and Provolone with a Side of White Truffle Aioli 11.95

Grilled Salmon ALT, on Multigrain with Greens, Avocado, Sprouts, Tomato and Meyer Lemon Aioli 14.95

Hummus Wrap, with Greens, Sprouts, Tomato, Avocado, Red Onion and Cucumber 11.95

Half Pound Angus Cheeseburger, with House Slaw 11.95

All Sandwiches Served with House Slaw
Add Fries to any Sandwich for 1.95

V = Vegetarian Dish

GF = Gluten Free

Menu by
Chef Beau Schmidt
Chef de Cuisine Billy Thurman