

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

Cheese and Charcuterie Board, with Seasonal Fruit and Accompaniment, 17.95

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

Mozzarella Sticks, House Made with Marinara 9.95

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, Wine, Nueske's Smoked Bacon, Savoy Cabbage, Cream and Crostini 12.95

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

Cherries, Nuts and Berries, Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans, Gorgonzola and Poppy Seed Dressing 10.95 half order 6.95 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 Butternut Squash, Asparagus and Miatake Mushroom Risotto, Pomegranate Reduction and Micro Greens 25.95 GF

Ahi Tuna Steak*, Seared with Sticky Rice, Blood Orange Gastrique, Pistachio, Petite Frisse and Citrus Segment Salad 25.95 GF

Panko Crusted Lake Perch, with Sesame, Pea Shoot, Shitake and Radish Salad, Spicy Kimchi and Miso Aioli 23.95

Lobster Bucatini Pasta, Lobster, Spinach, Shimeji Mushrooms, Baby Tomatoes, Meyer Lemon Butter, Chives and Shaved Parmesan 28.95

Braised Angus Beef Short Rib Stroganoff, over Torchetti Pasta, with Broccolini, Exotic Mushrooms and Creme Fraiche 26.95

Stir Fry Vegetables, with Soy Gastrique Over Sticky Rice 13.95 v
Add Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 each

Pumpkin & Mascarpone Cheese Ravioli, tossed with Miatake Mushrooms, Spinach, Pumpkin and Baby Heirloom Tomatoes with Extra Virgin Olive Oil and Garlic 21.95

Chicken Parmesan, Panko Crusted with Sautéed Spinach, Tomato and Provolone with Pasta Marinara 19.95

Grilled Chicken Breast, Over Fingerling Potato, Asparagus, Mushroom Hash and Sherry Vinegar Gastrique and Micro Greens 22.95

Grilled Twin 6 oz. Pork Chops*, with White Cheddar Grits, Broccolini, Compressed Green Apple, Maple Versus 24.95

Angus Flat Iron Steak, Grilled with Seasonal Potatoes and Vegetables 26.95

New York Strip Steak 13 oz., Grilled with Seasonal Potatoes and Vegetables 35.95

Filet Mignon 6 oz. 30.95 **8 oz.** 38.95 Grilled with Seasonal Potatoes and Vegetables

Side Salad, Mixed Greens and Vegetables, Choice of Dressing with Entrée 3

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
- Sautéed Calamari**, with Fresh Tomatoes, Saffron Aioli and Micro Greens 8.95 GF
- Grilled Salmon**, Over Butternut Squash, Asparagus and Miatake Mushroom Risotto, Brown Butter Vinaigrette and Micro Greens 15.95 GF
- Grilled Pork Chop**, with White Cheddar Grits, Compressed Green Apple, Maple Versus 14.95
- 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 6.95 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
- Caramelized Onions** 3.95 GF V

Lighter Fare

- 12 Oz. Angus Chopped Sirloin**, Grilled with Sautéed Peppers, Mushrooms and Onions and Seasonal Potatoes 14.95
- Grilled Chicken Sandwich**, Roasted Sweet Peppers and Provolone with a Side of White Truffle Aioli 11.95
- Hummus Wrap**, with Greens, Sprouts, Tomato, Avocado, Red Onion and Cucumber 11.95
- Pizza Du Jour** 10.95
- 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