

## **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 10.95 GF

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

**Potato and Cheese Pierogies**, Homemade with Caramelized Onions and Sour Cream 9.95

**Medium Hot Banana Peppers**, Stuffed with Veal Sausage and Ricotta Cheese, in Marinara Sauce  
Topped with Mozzarella 11.95 GF

**Grilled Cajun Shrimp and White Cheddar Grits**, Onion Jus and Bacon Marmalade 13.95

**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 12.95

**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, Butternut Squash,  
Rainbow Chard and Crostini 11.95

**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 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

**Hydro Butter Lettuce and Belgium Endive**, Roasted Butternut Squash, Baby Heirloom Tomatoes,  
Candied Walnuts, Spanish Goat Cheese and Apple Cider Vinaigrette 7.95

**Arugula and Grilled Pear**, with Radish, Roquefort Bleu Cheese, Red Onion, Candied Pecans and  
Minus 8 Vinaigrette 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 Butternut Squash, Asparagus and Miatake Mushroom Risotto, Pomegranate Reduction and Micro Greens 23.95 GF

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

**Caddy's Organic Spelt Crusted Fish and Chips**, Organic Spelt Dusted Atlantic Cod, Malt Vinegar & Tarragon Tarter, French Fries and House Slaw 17.95 GF

**Panko Crusted Lake Perch**, with Sesame, Pea Shoot, Shitake and Radish Salad, Spicy Kimchi and Miso Aioli 20.95

**Seared Scallops\***, over Sticky Rice, Miatake Mushrooms, Nori, Yuzu Gastrique and Petite Pea Green and Micro Basil Salad 28.95

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

**Braised Angus Beef Short Rib Strogonoff**, 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 Oil Olive 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

**Roasted New Zealand Lamb Rack\***, with Moroccan Spiced Fingerling Potatoes, Gai Lon Date Puree, Tzatziki Sauce and Marcona Almonds 29.95

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

**Roasted Duroc Pork Shank**, with turmeric Mashed Potatoes, Brussel Sprouts and Natural Reduction 23.95

## **From the Grill**

### **Certified Angus\***

13 oz Strip 38  
8 oz. Flat Iron 29

### **USDA Prime\***

6 oz. Filet 28  
8 oz. Filet 36

### **Strauss Grass Fed\***

12 oz. Strip 35  
14 oz. Ribeye 38

Served with Seasonal Potato and Vegetables.

Choice of Sauce or Butter  
Horseradish Cream 3.95    Truffle or Herb Butter 3.95    Veal Demi Glace 4.95

Add to any Steak, 6oz Main Cold Water Lobster Tail 24 or (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 Moroccan Spice Fingerling Potatoes, Date Puree, Tzatziki Sauce and Marcona Almonds 17.95
- Sautéed Calamari**, with Fresh Tomatoes, Saffron Aioli and Micro Greens 8.95 GF
- Braised Angus Beef Short Ribs**, with Roasted Fingerling Potatoes, Blood Orange Gremolata 13.95
- Pumpkin & Mascarpone Cheese Ravioli**, tossed with Miatake Mushrooms, Spinach, Pumpkin with Extra Virgin Olive Oil and Garlic 13.95
- Grilled Salmon**, Over Butternut Squash, Asparagus and Miatake Mushroom Risotto, Pomegranate Reduction and Micro Greens 15.95 GF
- Panko Crusted Lake Perch**, with Sesame, Pea Shoot, Shitake and Radish Salad, Spicy Kimchi and Miso Aioli 11.95
- Grilled Pork Chop**, with White Cheddar Grits, Compressed Green Apple, 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 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      **Roasted Fingerling Potatoes** 5.95 GF V
- Grilled Asparagus** 6.95 GF V      **Caramelized Onions** 3.95 GF V  
**Brussel Sprouts** 6.95 GF V

## Lighter Fare

- 12 Oz. Angus Chopped Sirloin**, Grilled with Sautéed Peppers, Mushrooms and Onions and Seasonal Potatoes 15.95
- Organic Spelt Dusted Fish Sandwich**, with Malt Vinegar & Tarragon Tarter, House Slaw and French Fries 13.95
- 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 15.95
- 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