

# ***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, Wine, Nueske's Smoked Bacon, Rainbow Chard 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

**Heirloom Tomato Salad**, with Fresh Baratta Mozzarella, Pine Nuts, Champagne Vinaigrette and Micro Basil 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 Endive**, with Roasted Beets, Cucumber, Radish, Citrus, 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 Spring Vegetable Risotto, Sweet Red Pepper Vinaigrette and Micro Greens 25.95 GF

**Ahi Tuna Steak**, Seared with Sticky Rice, Yuzu Gastrique, Radish, Cashew, Petite Frisse, Pea Green and Asian Pear Salad 28.95 GF

**Caddy's Organic Spelt Crusted Fish and Chips**, Organic Spelt Dusted Atlantic Cod, Malt Vinegar & 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 Sweet Pea Sticky Rice, Miatake Mushrooms, Carrot Emulsion and Petite Pea Greens Salad 29.95

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

**Braised Angus Beef Short Ribs**, over Roasted Fingerling Potatoes, Gai Lon and Sorgum Barbeque 27.95

**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 Miatake Mushrooms, Broccolini and Celery Root Cream Broth 23.95

**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

**Ogarth's Roasted Amish Half Chicken**, Over Potato Gnocchi, Assorted Spring Vegetables and House Made Consommé 22.95 GF

**Roasted New Zealand Lamb Rack**, with Moroccan Spice 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 and Bacon Marmalade 24.95

## From the Grill

### Certified Angus

13 oz Strip 35  
8 oz. Flat Iron 26

### USDA Prime

6 oz. Filet 27  
8 oz. Filet 35

### Strauss Grass Fed

12 oz. Strip 32  
14 oz. Ribeye 35

Choice of Sauce or Butter

Horseradish Cream      Truffle or Herb Butter  
Veal Demi Glace

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

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 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, Gai Lon and  
Sorgum Barbeque 13.95

**Truffle Cheese Ravioli**, tossed with Miatake Mushrooms, Broccolini and Celery Root  
Cream Broth 13.95 v

**Grilled Salmon**, over Spring Vegetable Risotto, Sweet Red Pepper Vinaigrette 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 White Cheddar Grits, Compressed Green Apple, Maple Versus  
and Bacon Marmalade 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