

Appetizers & Soups

Warm Mixed Olives, Served with Grilled Pita Bread 4.95 with Hummus 6.95

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

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

Beef Carpaccio*, Shaved Raw Tenderloin, Arugula, Capers, Red Onion, Extra Virgin Olive Oil and Shaved Parmesan 12.95 🍷

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 11.95 🍷

Grilled Cajun Shrimp and White Cheddar Grits, Onion Jus 11.95

Mozzarella Sticks, House Made with Marinara 8.95

Cold Smoked Salmon, Arugula, Chopped Red Onion, Capers, Egg, Olive Oil and Fresh Lemon 12.95 🍷

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, Pea Greens, and Sour Mango Vinaigrette 11.95

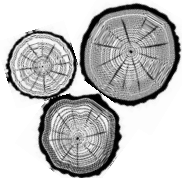
Prince Edward Island Mussels, with Coconut Curry Broth, Lime, Julienne Vegetables, Cilantro and Crostini 10.95

Funky Tuna Tartare, Sushi Tuna Tower Layered with Avocado, Purple Onion, Mango, and Cucumber, Finished with Seaweed Salad, Toasted Sesame Seeds, Citrus Drizzle, Wasabi Cream and Garnished with Wonton Chips 15.95

Jumbo Shrimp, with Pickled Radish and House Cocktail Sauce 14.95 🍷

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

Soup Du Jour Cup - 4, Bowl - 6



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 5.95

Baby Field Greens, Shaved Fennel, Apple, Greek Feta, Champagne Vinaigrette 8.95 half order 5.95 🍷 🌿

Wedge Salad, Smoked Bacon, Tomato, Egg, Blue Cheese, White French Dressing 9.95 🍷

Arugula and Frisse Salad, with Stone Fruit, Red Radish, Moody Blue Smoked Bleu Cheese, and Champagne Vinaigrette 8.95 🍷 🌿

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

Baby Kale with Roasted Beets, Cucumber, Radish, Citrus, Goat Cheddar, Whole Grain Mustard Vinaigrette and Raw Almond Topping 8.95 🍷 🌿

Heirloom Tomatoes with Arugula, House made Ricotta, Late Harvest Riesling Vinaigrette and Micro Greens 9.95 🍷 🌿

Side Salad, Mixed Greens and Vegetables, Choice of Dressing 4.95 with Entrée 3 🌿

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 Wild Mushroom and Asparagus Risotto with Heirloom Tomato Vinaigrette and Micro Greens 24.95 🍴

Ahi Tuna Steak, Seared with Togarashi Sticky Rice, Citrus Frisse' and Radish Salad, Tangerine Gastrique and Crispy Lotus Root 28.95 🍴

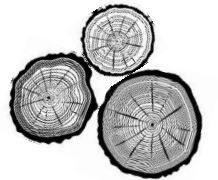
Caddy's Organic Spelt Crusted Fish and Chips, Organic Spelt Dusted Atlantic Cod, Old Bay Tartar, French Fries and House Slaw 16.95 🍴

Panko Crusted Lake Perch, with Pea Shoot, Shitake and Sesame Salad, Miso Aioli and Crispy Lotus Root 23.95

Chef's Fresh Catch of the Day, Market Price

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

Stir Fry Vegetables, with Soy Gastrique Over Sticky Rice 16.95 🌿
Add Chicken 6, Steak* 8, Salmon* 8, Shrimp 3 each



Truffle Cheese Ravioli, with Wild Mushrooms, Heirloom Tomatoes, Artichoke Hearts, Kale Pesto and Raw Almond 19.95 🌿

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

Grilled Chicken Breast, Over White Cheddar Grits with Heirloom Tomato, Wild Mushroom and Fennel Ragout 22.95

Ogarth's Roasted Amish Half Chicken, Over Fingerling Potatoes, Assorted Spring Vegetables and House Made Consommé 22.95 🍴

Korean BBQ Twin 6 oz. Pork Chops, with Seasonal Potatoes, Hon Shimeji Mushrooms, Wilted Greens and Spicy Kim Chi 23.95

Slow Roasted Beef Short Ribs, with Celery Root Mashed Potatoes, Seasonal Vegetables and Red Eye BBQ 28.95

Roasted New Zealand Lamb Rack, with Seasonal Potatoes, Wilted Greens, Grilled Spring Onions and Mint Demi-Glace 32.95

Angus Flat Iron Steak, with Sticky Rice, Shitake Mushrooms, Blistered Shishito Peppers, Seasonal Vegetable and Soy Gastrique 25.95

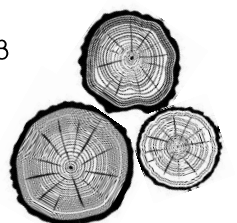
New York Strip Steak 13 oz., Grilled with Seasonal Potatoes and Vegetables 35.95 🍴

Filet Mignon 6 oz. 28.95 **8 oz.** 36.95 Grilled with Seasonal Potatoes and Vegetables 🍴

Add to any Steak

Sautéed Mushrooms and/or Caramelized Onions at an Additional Charge

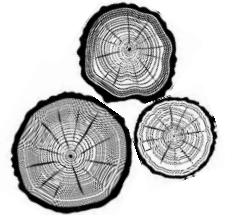
Side Salad, Mixed Greens and Vegetables, Choice of Dressing with Entrée 3



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

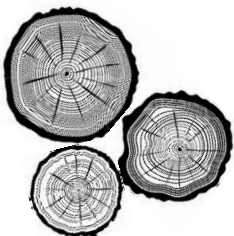
- New Zealand Lamb Rack**, with Seasonal Potatoes, Grilled Spring Onion, Mint Demi-Glace 17.95
- Grilled Cajun Shrimp and White Cheddar Grits**, with Onion Jus 11.95
- Sautéed Calamari**, with Fresh Tomatoes, Saffron Aioli and Micro Greens 8.95 🌿
- Red Eye BBQ Short Rib**, Celery Root Mash Potatoes and Arugula 12.95
- Truffle Cheese Ravioli**, with Wild Mushrooms, Heirloom Tomatoes, Artichoke Hearts, Kale Pesto and Raw Almond 12.95 🌿
- Grilled Salmon**, Over Wild Mushroom and Asparagus Risotto with Heirloom Tomato Vinaigrette and Micro Greens 14.95 🌿
- Panko Crusted Lake Perch**, with Pea Shoot, Shitake Mushroom and Sesame Salad, Miso Aioli and Crispy Lotus Root 10.95
- Grilled Pork Chop**, with Korean BBQ, Wilted Greens and Spicy Kim-Chi 13.95
- Tacos Del Dia**, with House Slaw, Habanero Aioli and Fresh Lime (Changes Daily) 10.95
- Grilled Beef Tenderloin**, with Arugula, Tomatoes, Onion and White Truffle Vinaigrette 12.95 🌿
- Sautéed Exotic Mushrooms**, Specialty Mushrooms Prepared with Extra Virgin Olive Oil 4.95 🌿
- Pasta Marinara**, House Made Marinara with Shaved Parmesan Cheese 4.95
- Chef's Potatoes**, Daily Chef Selection (Changes Daily) 4.95 🌿
- White Cheddar Grits**, with Cream and Aged Irish White Cheddar 4.95 🌿
- Sautéed Greens**, Seasonal Greens Sautéed in Extra Virgin Olive Oil 4.95 🌿
- Seasonal Vegetables**, Hand Selected Seasonal Vegetables 4.95 🌿
- Baked Sweet Potato**, with Choice of Butter 3.95 🌿



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 Old Bay Tartar, House Slaw and French Fries 11.95
- Half Pound Angus Cheeseburger**, with House Slaw 10.95
- Grilled Chicken Sandwich**, Caramelized Onion and Provolone with a Side of White Truffle Aioli 10.95
- Grilled Salmon ALT**, on Multigrain with Greens, Avocado, Sprouts, Tomato and Meyer Lemon Aioli 13.95
- Hummus Wrap**, with Greens, Sprouts, Tomato, Avocado, Red Onion and Cucumber 9.95
- Pizza Du Jour** 10.95

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



Vegetarian Dish



Gluten Free

Menu by
Chef Beau Schmidt
Chef de Cuisine Billy Thurman