

# Appetizers

<b><u>Terrace Salad</u></b>	<b>\$14</b>	Sesame Soya Lime Sauce	
Spinach, Fresh Pear, Dried Cranberries, Walnuts, Grated Stilton Cheese, Champagne Vinaigrette		<b><u>Goat Cheese Brioche</u></b>	<b>\$15</b>
		Goat Cheese Stuffed Brioche With Sauteed Spinach, Lentils And Cherry Tomatoes	
<b><u>Caesar Salad</u></b>	<b>\$13</b>	<b><u>Grilled Calamari</u></b>	<b>\$14</b>
Crisp Romaine, Roasted Garlic Dressing, Double Smoked Bacon, Grana Padano, Croutons		Marinated in Chilli Oil, Caper Berries, Roasted Garlic, Cherry Tomatoes	
<b><u>Bufala Mozzarella Caprese Salad</u></b>	<b>\$15</b>	<b><u>Hot Garlic Shrimp</u></b>	<b>\$24</b>
Vine Ripened Tomatoes, Mozzarella Di Bufala, Fresh Basil, Balsamic Glaze		Pan seared in a Spicy Buttery, Garlic White Wine Sauce	
<b><u>Daily Soup</u></b>	<b>\$12</b>	<b><u>Crab Cakes</u></b>	<b>\$19</b>
Inspired by the seasons		Avocado Aioli, Fresh Lemon	
<b><u>French Onion Soup</u></b>	<b>\$14</b>	<b><u>Tuscan Flatbread</u></b>	<b>\$15</b>
Onion Soup, Topped with Gruyere & Emmental Cheese		Baked Flatbread, fresh Basil Heirloom Tomatoes, roasted Garlic Fresh Arugula, roasted Red Peppers Shaved Parmesan	
<b><u>Jumbo Shrimp Cocktail</u></b>	<b>\$26</b>	<b><u>Oysters on the Half Shell</u></b>	<b>\$18</b>
Classic Cocktail Sauce, Fresh Lemon		Half dozen fresh shucked Oysters, Classic Mignonette, Fresh Lemon Fresh Horseradish	
<b><u>Tuna Tartare</u></b>	<b>\$19</b>	<b><u>Crispy Calamari</u></b>	<b>\$15</b>
Fresh Tuna, Green Onions, Sesame Seeds Avocado, Cucumber, Cilantro, Lime		In house dusted and seasoned, With Classic Chipotle Aioli	

# Grill

Steaks are **USDA Prime**  
Charbroiled & brushed With Roasted Garlic & Clarified Butter.  
Served with Demi-Glace & Mushrooms.

## Filet Mignon

8oz Prime

\$29

## Ribeye

14oz Prime

Topped with Chive Butter

\$39

## NY Striploin

10oz USDA Prime

\$29

## Lamb Chops

\$39

Herb & Dijon Crusted

Goat Cheese Mousse, Honey drizzle

## Chicken Caesar Salad

Our Classic Caesar Salad

Topped With Grilled Chicken Breast

\$25

# Entrees

## Club Sandwich

Chicken Breast, Bacon, Lettuce, Cheese  
With side of Fries & Coleslaw

\$21

## Filet of Atlantic Salmon

\$24

Panko Crusted Salmon

Ancient Grains, Dijon Sauce

## Penne Primavera

Sautéed Vegetables, Tomato Basil Sauce

\$19

## Tuxedo Tuna

Black & White Sesame Seed Crusted

Ahi Tuna, Soya Glaze, Wild Rice

\$29

Add Chicken \$12

Add Shrimp Trio \$14

## Seafood Linguini

Shrimp, Scallops, Calamari, Fresh Fish,  
Rose Sauce

\$29

## Scallops & Risotto

\$31

Seared Scallops & Mushroom Risotto

## Ancient Grains

Seared Halloumi, Avocado, Lentils  
Wild Rice, Red Quinoa, Farro  
Chickpeas, Citrus Vinaigrette

\$26

## Daily Quiche

Served with choice of

Terrace or Caesar Salad or Soup

\$21

## Daily Fish

MKT Price