

# **Starters**

#### Calamari

flash-fried calamari, jalapenos, bell peppers, sweet chili sauce, black mayonnaise 16

#### Lobster Mac n' Cheese

fresh lobster, cavatappi, cheese sauce, breadcrumb, scallion

18

# Crab & Artichoke Dip

jumbo lump crabmeat, artichoke hearts, cream cheese, parmesan, crostini 17

#### Tuna Tartar

avocado, raw tuna, mango, cilantro ginger mayo, sesame, arugula

### Farm House Burrata

rotating seasonal artisan selections

13

## Sweet Chili Shrimp

fried shrimp, sweet chili sauce, apple slaw

14

# Soup of The Day

Cup 7 Bowl 9

# Salads

#### Beet Salad

golden beets, orange segments, crumbled goat cheese, sunflower seeds, citrus vinaigrette

16

#### Classic Caesar

shaved parmesan, rustic croutons, house made caesar dressing

### Strawberry Salad

fresh strawberries, crumbled goat cheese, toasted almonds, baby spinach, champagne vinaigrette

# House Salad

mixed greens, cucumbers, grape tomatoes, red onion, house made white balsamic vinaigrette

II

### The Pitching Wedge

candied walnuts, bacon bits, grape tomatoes, hard boiled egg, balsamic reduction

14

\*Add a Protein\*

Salmon– I3 Chicken– 6 Scallops -- I4 Shrimp– 8 Crab Cake– I5



## Entrées

# Duroc Pork Chop

grilled 12oz Duroc center cut pork chop, herb compound butter, mashed root vegetables, grilled asparagus

### Braised Short Ribs

boneless beef short ribs, mashed root veg, grilled asparagus

### Crab Cakes

parmesan risotto, baby carrots, lemon caper remoulade Single- 24 Double- 42

# Pan Seared Diver Scallops

parmesan risotto, vegetable medley, pancetta, au poivre sauce 42.

## Pasta Carbonara

rigatoni, peas, pancetta, cremini mushroom, parmesan cream sauce 24

Add Chicken-6 Add Shrimp-8 Add Lobster-14

## Filet Mignon

8 oz center cut filet, red wine demi-glace, roasted garlic mashed potatoes, baby carrots

## Mahi Mahi

parmesan risotto, vegetable medley, mango salsa 28

#### Salmon

toasted pecans, maple mustard glaze, roasted garlic mashed potatoes, vegetable medley 28

#### Chicken Cutlet Milanese

breaded chicken cutlet, arugula, lemon vinaigrette, shaved parmesan 23

# Cajun Rigatoni

sun-dried tomatoes, hot italian sausage, peppers, cajun cream sauce, rigatoni

\*Add a Side Salad to any Entrée\* House- 6 Caeser- 7

Parties of 6 or more are subject to 20% automatic gratuity on the check total

Please alert your server to any serious allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

Was your meal exceptional tonight? Buy a round of beers for the kitchen for \$8