

DINNER FARE

Chilled Soups

\$5.00 per person

Gazpacho with Sour Cream & Fried Tortilla Crisp (GF)
Mango with Toasted Coconut (GF)
Summer Peach (GF)
Sweet Carrot with Toasted Cumin (GF)
Vichyssoise with Chive Garnish (GF)

Hot Soups

\$5.00 per person

Roasted Red Pepper Bisque with Goat Cheese (GF)
Cream of Asparagus with White Truffle Oil
Creamy Chicken Velvet
Hearty Beef Vegetable (GF)
Meridian Hills Vegetable Soup (GF)
Red Beans & Rice with Smoked Sausage
Tomato Basil Bisque with Herb Crouton and Parmesan (GF-without crouton)
Broccoli Cheddar
Black Bean (GF)
Chef's Soup of the Day

Additional Hot Soups

\$6.50 per person

New England Clam Chowder
Caramelized Onion Bisque with Red Pepper Jam and Gruyere
Classic French Onion with Sourdough Crouton and Gruyere (**maximum 40**)
Lobster Bisque "En Croute" with Black Truffles
Chicken Consommé with Brunoise Vegetables (GF)

Intermezzo

\$2.95 per person

Refresh your palate between courses with our house made intermezzos

Seasonal per Chef • Mango • Raspberry • Lemon Champagne • Grapefruit Tarragon

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Salads

Seasonal Greens Marinated Tomatoes, Crispy Shallots and our Creamy Cucumber Dressing	\$5.00 per person
Sunshine Salad <small>(GF)</small> Mixed Organic Greens with Orange Supremes Seasonal Berries, Sunflower Seeds and Citrus Honey Vinaigrette	\$6.00 per person
Bibb and Romaine Frisée <small>(GF)</small> Apples, Spiced Nuts, Grapes, Bleu Cheese and Port Wine Vinaigrette	\$6.00 per person
Wedge Salad Apple Bacon, Tomatoes, Bleu Cheeses and Creamy Parmesan Dressing	\$6.00 per person
Classic Caesar Romaine, Garlic Croutons, Parmesan Cheese and our Caesar Dressing	\$6.00 per person
Spinach & Frisée <small>(GF)</small> Dried Cherries, Gorgonzola, Toasted Pecans and Red Wine Vinaigrette	\$6.95 per person
Baby Spinach Salad <small>(GF)</small> Crumbled Goat Cheese, Roasted Beets, Spiced Walnuts and Balsamic Vinaigrette	\$6.95 per person
Greek Salad Seasonal Greens, Kalamata Olives, Cucumber, Tomatoes, Feta Cheese, and Herb Croutons with Choice of Cream Cucumber Dressing or Herb Vinaigrette	\$6.95 per person
Tomato and Fresh Mozzarella “Caprese” <small>(GF)</small> Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar and Organic Greens	\$8.95 per person

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Appetizers

<i>Warm Local Goat Cheese</i> Sweet and Spicy Romesco Sauce, Aged Balsamic Vinegar and Herb Crostini's	\$9.95 per person
<i>Jumbo Shrimp Cocktail</i> (GF) Served on a Bed of Greens with House Made Cocktail Sauce	\$16.95 per person
<i>Prince Edward Mussels</i> White Wine Garlic Sauce, Roasted Tomato and Fresh Herbs	\$9.95 per person
<i>Jumbo Lump Crab Cake</i> Organic Greens, Lemon Supremes and Remoulade	\$26.00 per person
<i>Crudo (Chef's Selection of Fresh Raw Seafood)</i> (GF) Citrus Confit, Radish, Avocado and Grilled Jalapeno Oil	Market Price
<i>Ahi Tuna</i> (GF) Sesame Crusted with Soy Sauce, Pickled Ginger and Wasabi	Market Price
<i>Oysters on the Half Shell</i> (GF) House Made Mignonette, Horseradish, and Lemon	Market Price
<i>Seared Foie Gras</i> On Toasted Brioche with Cashew Butter, Lavender Honey and Citrus Confit	Market Price

Entrees

Seafood

<i>Parmesan Crusted Tilapia</i> Roasted Red Skinned Potatoes, Garden Vegetables and Citrus Beurre Blanc	\$29.95 per person
<i>Cedar Planked Salmon Fillet</i> Saffron Rice, Sautéed Vegetables, Lemon Beurre Blanc and Tomato-Cucumber Relish	\$29.95 per person
<i>Sautéed Trout Almondine</i> Wild Rice Pilaf, Garden Vegetables, Toasted Almonds and Lemon-Dill Sauce	\$29.95 per person
<i>Horseradish Crusted Grouper</i> Saffron Rice, Sautéed Julienne Vegetables and Tomato Beurre Blanc	\$32.95 per person
<i>Pan Seared Wild Striped Bass</i> Lemon Risotto, Grilled Asparagus and Roasted Red Pepper Beurre Blanc	\$36.95 per person

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Chicken

Chicken Piccata Choice of Whipped Potatoes or Angel Hair Pasta Sautéed Chicken Medallions, Topped with Lemons, Capers, Tomatoes, and Fresh Herbs	\$26.00 per person
Rosemary & Thyme Chicken Thighs Wild Rice Pilaf, Caramelized Root Vegetables, and Natural Jus	\$26.00 per person
Apricot Chicken Toasted Almonds, Wild Rice Pilaf, Grilled Asparagus and Dijon Yogurt Sauce	\$26.00 per person
Chicken Marsala Chicken Medallions Topped with Sautéed Mushrooms and Marsala Sauce	\$26.00 per person
Chipotle Barbeque Glazed Chicken Breast Cilantro Rice, Garden Vegetables and Black Bean & Corn Salsa	\$26.00 per person
Saga Blue Chicken Breast Chicken Medallions Topped with Saga Blue Cheese, Sautéed Mushrooms and Roasted Tomatoes with Bordelaise Sauce	\$28.00 per person
Sweet Cherry & Brie Stuffed Chicken Breast Roulade Almond Crusted with Garden Vegetables and Honey Dijon Sauce	\$28.00 per person
Boursin & Spinach Stuffed Chicken Breast Roulade Herb Crusted with Saffron Rice, Garden Vegetables and Roasted Tomato Beurre Blanc	\$29.99 per person

Beef

All steaks served with our signature dauphinoise potatoes and chef's selection of fresh seasonal vegetables

Black Angus, USDA Choice, Ribeye Steak	\$43.99 - 12 ounces
Black Angus, USDA Choice, New York Strip Steak	\$39.99 - 10 ounces \$43.99 - 12 ounces
Black Angus, USDA Choice Filet of Beef	\$39.99 - 6 ounces \$47.99 - 8 ounces
Braised Beef Short Rib	\$36.00

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...More Entrées

Pork, Veal, and Lamb

Thyme-Glazed Roasted Pork Loin Chive Whipped Potatoes, Natural Jus and Citrus Onion Raisin Confit	\$28.00 per person
Grilled Pork Chop Smoked Sausage and White Cheddar Grits, with Cider Sauce	\$28.00 per person
Mustard Crusted Pork Tenderloin Creamy Blue Cheese Polenta, Caramelized Root Vegetables and Cider Sauce	\$29.00 per person
Braised Veal Roast Chive Whipped Potatoes, Caramelized Root Vegetables and Natural Reduction	\$36.00 per person
Pan Roasted Rack of Lamb Savory Couscous, Sautéed Green Beans, and Seasonal Fruit Chutney	\$38.00 per person
Herb Roasted Veal Loin or Veal Chop Smoked Fingerling Potatoes, Garden Vegetables and Wild Mushroom Dijon Sauce	Market Price

Vegetarian

Wild Mushroom or Three Cheese Ravioli House Made Pesto Cream, Marinara, Fresh Herbs and Grated Parmesan	\$24.00 per person
Angel Hair Pasta Tomatoes, Portobello Mushrooms, Capers, Lemons, Fresh Herbs and Grated Parmesan	\$24.00 per person
Grilled Ratatouille (Vegan) Housemade Marinara, and Aged Balsamic Reduction	\$26.00 per person
White Bean Hummus *(Vegan) *without Feta Cucumber Salad, Pickled Onion, Toasted Almonds, Fresh Herbs Feta Cheese and Grilled Pita	\$26.00 per person

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Combination Dinner Entrées

Each Selection Includes a Petit 4oz Filet Mignon with a Cabernet Sauce

Chicken Piccata Sautéed Chicken Medallions Topped with Lemons, Capers, Tomatoes, and Fresh Herbs	\$36.95 per person
Almond Crusted Chicken Breast Roulade Stuffed with Sweet Cherries and Brie Cheese with Honey-Dijon Sauce	\$38.95 per person
Herb Crusted Chicken Breast Stuffed with Sautéed Spinach and Boursin Cheese with Tomato Beurre Blanc	\$39.95 per person
Sautéed Trout Almondine Toasted Almonds and Lemon-Dill Sauce	\$39.95 per person
Cedar Planked Salmon Fillet Lemon Beurre Blanc and Seasonal Relish	\$39.95 per person
Horseradish Crusted Grouper Tomato Beurre Blanc	\$39.95 per person
Crabmeat Stuffed Jumbo Shrimp Lemon Beurre Blanc	\$46.95 per person
Jumbo Lump Crab Cake Whole Grain Mustard Sauce	\$48.95 per person
Pan Seared Wild Striped Bass Roasted Red Pepper Beurre Blanc	\$46.95 per person

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