



Appetizers

Truffle Deviled Eggs ... 9

(4) with black truffle egg yolk mousse, tomato - mustard seed jam

Basil Shrimp Scampi ... 13

sweet Argentinian red shrimp, basil - garlic compound butter, white wine, lemon zest, parsley, toasted baguette

Fried Green Tomato Napoleon ... 11

buttermilk soaked & lightly breaded tomatoes stacked with pimento cheese, pepper jelly sauce, sweet drop peppers

Smoked Salmon Plate* ... 12

3oz piece of house smoked Faroe Island Salmon with lemon - dill aioli, pickled red onion and capers, Texas toast points

Crispy Brussel Blossoms ... 10

blanched and quick fried Brussels, shaved aged pecorino romano, cured lemon zest, sundried tomato - bacon broken vinaigrette

Avocado Cheese Toast ... 12

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, pickled red onions, lemon zest, grilled bread

Artisan Cheese Plate ... 15

English cheddar, double crème brie, rosemary goat cheese and Merlot BellaVitano, candied pecans, grapes, crackers (no substitutions)

Ahi Tuna Tartare* ... 15

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Salads and Soups

Watermelon & Feta ... 12

compressed watermelon, cucumber ribbons, pine nuts, baby arugula, white balsamic - basil vinaigrette, mango puree

Burrata Caprese ... 13

mixed heirloom tomatoes, burrata cheese, fresh basil leaves, extra virgin olive oil, sea salt, aged balsamic reduction

Roasted Beet & Goat Cheese ... 13

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Classic Wedge ... 12

grape tomato, pickled red onion, bacon lardons, blue cheese crumbles, blue cheese dressing, iceberg wedge

Caesar Salad ... 10

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

Soup du Jour ... 7

Add a protein to your Salad, Avocado Cheese Toast or Vegetable Plate Selection:

Seared Local Flounder ... 12

Sautéed Argentinian Red Shrimp ... 8

Pan Roasted Faroe Island Salmon ... 9*

Grilled Chicken Breast ... 8

Grilled Flat Iron Steak ... 12*

Entrees

Flounder & Shrimp seared flounder, Argentinian red shrimp in scampi butter, fingerling potatoes, broccolini, blistered tomatoes ... 29

Lobster Pasta Maine lobster claw, knuckle & tail meat, bucatini pasta, asparagus, herb roasted grape tomato, artichoke hearts, spinach, basil - white wine - butter sauce, fresh parsley, shaved pecorino ... 29

Diver Scallops* summer risotto with squash, zucchini & red bell pepper, grilled asparagus, saffron beurre blanc, charred sweet drops ... 28

Faroe Island Salmon* smashed of baby Yukon potatoes with butter & parsley, sautéed spinach, tomato - mustard seed jam, lemon oil ... 26

Grilled Veal Chop* 14oz sous-vide & grilled bone-in chop, chive whipped potatoes, heirloom baby carrots, tapenade of sweet drop peppadew peppers, castelvetro olives, capers, parsley & olive oil ... 32

Lamb Rack* warm Israeli couscous salad with sundried tomato, artichoke, red onion, celery & Italian red wine vinaigrette, sautéed haricot verts with garlic & shallot, mint & parsley panko gremolata ... 29 half rack / 39 full rack

Steak & Frites* 8 oz grilled & sliced Flat Iron steak, chipotle compound butter, sweet corn relish with poblano, bell pepper, red onion & lime, sautéed baby spinach, Aleppo dusted hand cut, twice cooked steak fries, datil pepper ketchup ... 28

Grilled Chicken 8oz boneless breast, whipped potato, broccolini, herb roasted tomato, white wine - lemon - caper - butter sauce, parsley ... 24

Vegetable Plate Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 16

Desserts

Chocolate Amaretti Pie chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds ... 7

Blueberry & White Chocolate Bread Pudding brioche bread, pistachios, walnut anglaise, cinnamon sugar ... 7

Key Lime Bar key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream ... 7

Classic Apple Cobbler sautéed Gala apples in brown sugar & butter, cinnamon drop dough, vanilla ice cream ... 7

Chocolate or Vanilla Ice Cream ... 5

A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Main Plates. No Split Plate available on Lamb En-

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.