

Soups

We believe that soups should be made with care and the freshest ingredients available.

FRENCH ONION

Our world famous version of this classic. With croutons and served au gratin. 4.00

SOUP DU JOUR

Fresh soups made daily by Chef Joseph. Cup 4.00 Bowl 5.00

CORN AND CRAB BISQUE

Delicately prepared with Duda's farm corn and blue claw crab. 6.95



Salads

Specialty salads with fresh greens and traditional garnishes

JERSEY CAPRESE 8.95

Vine-ripened, locally grown tomatoes, paired with our own garden's fresh basil and homemade mozzarella cheese. Drizzled with sundried tomato vinaigrette.

Substitute a small one for your dinner salad + 3.50

SALAD STASITA 8.95

Baby spinach, strawberries, toasted pecans, and gorgonzola cheese
Tossed with a balsamic reduction

Substitute a small one for your dinner salad +3.50

Salad dressings include: Raspberry-Sesame, Sundried-Tomato Vinaigrette, Parmesan-Peppercorn Ranch, Pinot Grigio Vinaigrette, and Balsamic Sweet-n-Sour. *Crumbled Bleu Cheese available.*



Appetizers

Starting a meal without an appetizer is like starting a good book on chapter two.

SHRIMP CAKES 8.95

*Petit Shrimp cakes, fried and
Enhanced by mango salsa.*

GOAT CHEESE PEROHI 7.95

*Slovak "potstickers" filled with
Local goat cheese and Yukon gold potato
And topped with candied onions.*

MUSSELS CATALAN 8.95

Mussels in a spicy lemon cream sauce.

BRAISED LAMB POLENTA 8.95

*Braised Jamison Farm Lamb
Served over creamy polenta fromaggio*



Sunday Brunch 11am-2pm

Entrees

All entrees come with garden salad, and breads with sweet butter.
Try a “specialty” salad in place of garden salad.

PORK SAVANNAH

Grilled pork sirloin served with grilled peaches.

Accompanied by smashed potatoes... 18.95

REISLING, Hugel, Alsace, France

MAHI MAHI

Fillet of our favorite summer grilling fish.

With grilled corn salsa and herbed rice... 19.95

COTES-DU-RHONE, Paul Jaboulet Parallele 45, Rhone, France

FILET MIGNON

*Generous cut of prime beef grilled to your specifications
draped with Sauce Valson. With smashed potatoes... 25.95*

CARMENERE, Cohcha Y Toro, Rapel Valley, Chile

SUN-KISSED SALMON

*Brazilian rubbed salmon fillet seared
and served with BBQ hotel butter and herbed rice... 21.95*

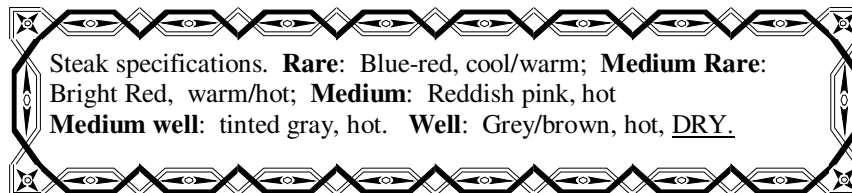
Also available honey grilled with dill butter.

PINOT NOIR, Willamette Valley Vineyards, Oregon

CHICKEN LIGURIA

*Grilled free-range chicken breast, draped with sauce of garden pesto
and reduced Jackson Farm's cream. Served over risotto... 18.95*

CHARDONNAY, Clos du Bois, Sonoma, California



Entrées

All dishes come with garden salad, and breads with sweet butter.
Try a “specialty” salad in place of garden salad.

KOBE STEAK

*Our most popular item. At this price it's no wonder.
Served with smashed potatoes. **No well done please...** 33.95
MERLOT, Fetzer Valley Oaks, California*

GROUPE R

*Seared grouper topped with Puerto Rican Crab.
Served with herbed Rice 21.95
CHARDONNAY, Franciscan Cuvée Sauvage, Napa Valley, California*

SEAFOOD SCOLIO

*Coldwater lobster tail, crab and shrimp poached in white wine butter
placed over lemon pepper Pappardelle,
And tossed with garden herbs and tomatoes...23.95
SAUVIGNON BLANC, Chalk Hill, Sonoma, California*

CRAB TESS

*Crab Cakes inspired by Chef Joe's early mornings at Dividing Creek inlet.
Served with cocktail salsa and herbed rice...19.95
As an appetizer...8.95
SAUVIGNON BLANC, Frog's Leap, Napa Valley, California*

NEW YORK STRIP ESPANOL

*Prime cut beef grilled to your specifications. Served under sauce
Español with pepper and mushroom compote
and with stuffed potato...23.95
SHIRAZ RESERVE, Jacob's Creek, Southeastern Australia*

