

# Dinner

6:00pm to 10:00pm

## Mains

### SHRIMP SCAMPI 23

Fettuccine, lemon, garlic, butter, fresh herbs

*Joel Gott Sauvignon Blanc 12*

### BLUE CRAB RAVIOLI 25

Tomato and brandy cream sauce, wilted spinach, oven roasted tomatoes, parmesan

*Terrazas Malbec 13*

### PASTA PRIMAVERA (VEG) 22

Fettuccine, roasted market vegetables, fresh herbs, tomato sauce, parmesan cheese

*Meiomi Pinot Noir 16*

### CLAM LINGUINE 27

Linguine, spicy white wine broth, clams, garlic, fresh herbs

*Alta Luna Pinot Griggio 12*

### NEW YORK STRIP\* (GF) 35

14oz, cracked black pepper, sea salt, potato puree, market vegetables

*Rodney Strong Cabernet 17*

### FILET MIGNON\* (GF) 38

8oz, sautéed mushroom mix, roasted red peppers, herbed garlic butter

*Educated Guess Cabernet Sauvignon 16*

### DOUBLE CUT LAMB CHOPS\* 35

Open fire grilled, fingerling potatoes, pan jus

*Story Point Cabernet Sauvignon 13*

### PAN SEARED ASHLEY FARMS 25

#### CHICKEN BREAST

Roasted vegetables, garlic and herb pan sauce

*Sonoma Cutrer Chardonnay 16*

### BONE IN PORK CHOP\*(GF) 28

Rice and beans, mojo sauce, pickled onions

*Mer Soleil Chardonnay 15*

### SPICE RUBBED GRILLED\* 32

#### AHI TUNA (R) (GF)

Baby arugula, fennel, grapefruit, onion vinaigrette, red onion

*Meiomi Pinot Noir 16*

### DIVER SCALLOPS (GF) 30

Carrot puree, roasted vegetables, tupelo honey and white balsamic, micro basil

*Wente Riverbank Riesling 11*

### MIXED GRILL 45

Skirt steak, diver scallop, prawn, potatoes, chimichurri

*Educated Guess Cabernet Sauvignon 16*

### PAN SEARED SALMON (GF) 29

Plantain crusted, basmati rice, bok choy, saffron and coconut crème'

*Sonoma Cutrer Chardonnay 16*

### LOCAL DAILY FISH 29

Market vegetables, jalapeno and citrus beurre blanc

*Mer Soleil Chardonnay 15*

## Sides

### SIDES 8/ea

Potato puree (GF) (VEG)

Market vegetables (GF) (VEG)

Roasted mushrooms with peppers (GF) (VEG)

Rice and beans, traditional style with pork

French fries

18% suggested gratuity is added for your convenience. 20% gratuity will be added to parties of 10 or more. Please inform your server of any food allergies.

\*Consuming raw or under-cooked items such as oysters may increase your risk of food borne illness.

GF (Gluten Free) VEG (Vegetarian) R (Raw)