

## Appetizers

### **Tuna Tartare 10**

Diced Tuna Tossed with Soy Sesame Vinaigrette, Scallions, and Avocado. Spicy Chili Aioli, and Crispy Won Tons

### **Crispy Fried Calamari 9**

Jalapenos, Red Bell Peppers, Lime, Cilantro, and Chipotle Aioli

### **Redondo Iglesia Serrano Ham 12**

Marcona Almonds, Manchego, Roasted Grapes, Arugula, and Almond-Sherry Vinaigrette

### **Truffle Gnocchi 10**

Braised Veal Cheeks, Pearl Onions and Parmesan-Thyme Cream Sauce

### **Shrimp Provencal 9**

Sauteed Wild Georgia Shrimp with Tomato, Artichokes, Olives, Capers, Garlic Olive Oil and Grilled Bread

### **Grilled Lamb Tenderloin 10**

French Green Lentil Salad, Mint Pesto and Onion Marmalade

## Soup and Salad

### **Creamy Blue Crab Bisque 7**

Shot of Dry Sack Sherry 3

### **Butternut Squash and Coconut Soup 6**

Roasted Acorn Squash, Curried Crème Fraiche, and Micro Greens

### **Heart of Romaine Caesar 7**

Parmigiano-Reggiano, Basil, Prosciutto and Sundried Tomatoes with Caesar Dressing

### **Belgian Endive 7**

Endive, Mesclun Greens, Gorgonzola, Candied Walnuts, Granny Smith Apples, and Raspberry Vinaigrette

### **Arugula and Baby Lettuce Salad 7**

Oranges, Toasted Hazelnuts, Goat's Milk Gouda, and Blood Orange Vinaigrette

## ENTREES

### **Tasso Ham and Pepperonata Stuffed Rainbow Trout 25**

Over Dirty Basmati Rice with Crayfish Etouffée and Oregano

### **Pan Seared American Red Snapper 29**

Carrot and Pea Risotto, Grilled Acorn Squash, Sauteed Asparagus

**Pan Seared Diver Sea Scallops 28**

Roasted Sweet Potatoes, Caramelized Onions, Haricot Vert  
and Spicy Orange Reduction

**Shrimp and Grits 22**

Sauteed Wild Georgia Shrimp, Diced Tomato, and Andouille Cream  
Over Stone Ground Grits with Braised Collard Greens

**Seared Yellow Fin Tuna 28**

On Chive Mashed Potatoes, Sauteed Snow Peas, Enoki Mushrooms  
and a Plum Wine Reduction

**Stuffed Bell and Evans Chicken Breast 21**

Mushroom Duxelle and Goat Cheese Stuffed with Three Potato Hash,  
Sauteed Spinach, and Rosemary-Chicken Gravy

**Applewood Bacon Wrapped Pork Tenderloin 25**

Hoppin' John and Braised Collard Greens,  
with Carolina and Whiskey BBQ

**Braised Colorado Lamb Osso Buco 26**

Eggplant Caponata, Rapini and Couscous. Moroccan Spiced Jus, Preserved Lemons, and  
Olives.

**Grilled Black Angus Delmonico Ribeye 39**

Grilled Bread, Grilled Red Onions, Grilled Romaine,  
Gorgonzola Butter and Bordelaise

**Pan Seared Black Angus Filet Mignon 38**

Mashed Yukon Gold Potatoes, Spaghetti Squash, Asparagus,  
and Bacon-Mushroom Bordelaise

**Grilled Prime N.Y. Strip 37**

Sweet Potato Fries, Sautéed Mushrooms, Scallions  
and Soy-Lime Butter