

**Truffle and Foie Gras Meatballs**

Tossed with Gnocchi and Drambuie Cream – 10

**Crispy Fried Sweet & Tender Oysters**

Cole Slaw, Remoulade Sauce, Tabasco – 12

**Blackened Beef Carpaccio**

Thin Sliced Very Rare Filet Mignon,  
Lemon Salted Parmesan Ripple Chips,  
Horseradish - Onion Dip – 10

**Russet Potato Fries with Fresh Herbs**

Truffle Salt, Served with 3 Dip Sauces – 6

**Chef's Featured Soup – 4 c / 6 b**

**Creamy Rich Lobster Bisque – 6 c / 8 b**

**Grilled Vegetable Salad**

Romaine, Zucchini, Pane Grille, Fennel,  
Country Ham, Malted Aioli – 9

**Garden Salad**

Mixed Greens, Tomato, Olives, Cucumber  
Roasted Red Pepper, Bermuda Onion  
Creamy Bleu Cheese or Remoulade Sauce – 8

**Simple Salad**

Mixed Greens with Parmesan,  
Lemon and EVOO – 6

**Lobster Louie**

Lightly Folded with Remoulade, Cucumber,  
Radish, Tomato and Deviled Egg – 16

**Pan Roasted Cauliflower Steak**

Walnut and Caper Salsa, Cauliflower Puree,  
Pickled Cucumber, Spinach & Brûlée Lemon – 18

“just a taste” – 10

**Lamb Loin Chops à la Printanière**

Roasted Artichoke, Tomato Marmalade  
Sweet & Sour Spring Bean Ragout – 29

“just a taste” – 15

**Pollo Francese**

Parmesan Tempura Fried Chicken Breast,  
Lemon Curd, Ricotta Tortellini, Spinach – 26

**Lightly Cooked Sea Scallops**

Gnocchi, Fennel Preserve, Tomato Concasse,  
Olive Tapenade, Orange Tarragon Gastique – 33

“just a taste” – 17

**Charred Marrow Bone Steak on the Grill**

Eye of Rib Steak and Red Wine Steak Sauce,  
Herb Roasted Tomato, Pommes Frites – 32

“just a taste” – 16

**Sea Bass Wellington**

Shiitake Mushroom, Truffle, Foie Gras, Wrapped  
in Pastry with Asparagus & Mustard Sauce – 36

**Bacon Wrapped Tenderloin of Veal**

Over Sweet Pea Risotto with Mushroom and  
Truffle Essence - 34

“just a taste” – 17