

# DINNER

# a la carte

## STARTERS

### CHEESE & CHARCUTERIE | 15

Seasonal selections of cheese and meat

### NUESKE'S CANDIED BACON | 10

Topped with candied jalapeño rings

### OYSTER ROCKEFELLER | 18

Oysters topped with spinach, Pernod and Parmesan

### TRUFFLE FRIES | 8

Dusted with Parmesan cheese

### SAUTÉED MUSSELS | 15

Tossed in a white wine and garlic-butter emulsion

### FRIED RAVIOLI | 10

Dusted with Parmesan cheese and served with basil marinara sauce

### JUMBO SHRIMP COCKTAIL | 15

Served with citrus cocktail sauce and burnt lemon

### CRISPY BRUSSELS SPROUTS | 10

Topped with shaved Parmesan cheese, sun-dried tomatoes and ginger soy glaze

### OYSTERS ON THE HALF-SHELL | 16

half-a-dozen oysters served with cocktail and horseradish sauce

## SOUP + SALADS

### DUCK & SPINACH SALAD | 16

Duck confit with spinach, frisée, crumbled goat cheese, candied walnuts, roasted beets, baby tomatoes, crispy bacon and a citrus vinaigrette

### MOSAICS GARDEN SALAD | 10

Artisanal greens topped with baby heirloom tomatoes, black olives, cucumber, artichoke hearts, red onion and a balsamic vinaigrette

### HEARTS OF ROMAINE | 12

Romaine lettuce tossed in Caesar dressing and topped with garlic croutons

### WEDGE SALAD | 10

Iceberg lettuce, red onion, crispy bacon, blue cheese crumbles, heirloom tomatoes and blue cheese dressing

### SOUP DU JOUR | 7

Created daily with fresh ingredients

## ENTRÉES

### CAJUN SHRIMP & GRITS | 27

Cajun garlic-buttered shrimp on a bed of white stone ground grits

### ESCARGOT & GNOCCHI | 28

Garlic-buttered snails tossed in cognac cream sauce with gnocchi pasta, green peas and wild mushrooms

### 8oz COLD WATER LOBSTER TAIL | 47

Topped with black lump fish caviar and drawn garlic butter, served with creamy risotto, candied broccoli and carrots

### GINGER SOY-GLAZED GRILLED CHICKEN | 25

Marinated chicken breast topped with honey and ginger soy glaze, served with whipped potatoes and seasonal vegetables

### JUMBO CHEESE RAVIOLI & SHORT RIB HASH | 29

Cheese ravioli topped with short rib hash, green peas, onions, peppers, cremini mushrooms and layered with a chianti demi cream sauce

### 8oz FILET MIGNON | 35

Beef filet topped with Bearnaise sauce, served with balsamic-marinated cipollini onions, au gratin potatoes and lemon-infused asparagus

### JUMBO LUMP CRAB CAKE | 27

Served with roasted shallot cream sauce, charred corn tomato salsa and garlic-buttered fingerling potatoes

### 14oz FRENCHED DOUBLE BONE-IN PORK CHOP | 24

Bone-in grilled pork chop topped with cabernet demi and served with whipped potatoes, candied carrots and asparagus

### 8oz GRILLED SKIRT STEAK | 31

Topped with chimichurri sauce, charred onions and peppers, served with roasted red potatoes and seasonal vegetables

### VEAL PARMESAN | 27

Served with Parmesan risotto, grilled asparagus and garlic breadsticks

### GRILLED NEW ZEALAND LAMB CHOPS | 35

Four lamb chops served with Parmesan risotto, vegetable medley and a cabernet red wine demi

### FRESH CATCH *Market Price*

Fresh seafood coupled with a fine selection of ingredients found locally and from around the world, creatively presented for your enjoyment

## SIDES

RISOTTO 8 | BROCCOLI 5 | WHIPPED POTATOES 6 | ASPARAGUS 6 | SEASONAL VEGETABLE 7



Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies.

# beverages & libations

## NON-ALCOHOLIC

### **BOTTLED WATER** | 3

Acqua Panna Flat or San Pellegrino Sparkling

### **SODA** | 3

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Sweet & Unsweet Tea

## FEATURED WINES

### **MEIOMI PINOT NOIR, CA** | 8 | 41

A brilliant, ruby red color with hints of fresh strawberries, raspberry, rhubarb and subtle pepper spice

### **BELLACOSA CABERNET SAUVIGNON, CA** | 12 | 34

A rich and balanced taste with a silky texture and complex, well-structured blackberry and cheery flavors and aromas

### **CASA LUNARDI DELLE VENEZIE PINOT GRIGIO, ITALY** | 17 | 26

Pleasantly cool with soft floral and tropical hints of fruit

### **STORYPOINT CHARDONNAY, CA** | 7 | 22

A smooth and easy chardonnay with incredible fruit character

### **PROPHECY SAUVIGNON BLANC, NEW ZEALAND** | 7 | 22

Enjoy light aromas of grapefruit, lychee and citrus zest followed by notes of mineral and white tea

## FEATURED COCKTAILS

### **MAKER'S MARK OLD FASHIONED** | 8

Sweet and strong with touches of citrus, our handcrafted cocktail uses Maker's Mark barrel-aged bourbon

### **TANQUERAY DRY MARTINI** | 8

Smooth Tanqueray gin, meets a touch of Vermouth, served with an olive

### **WHITE COSMOPOLITAN** | 8

Tito's Vodka, triple sec, lime juice and white cranberry

### **SELBACH INCLINE RIESLING, GERMANY** | 12 | 36

Vinified in stainless steel with a hint of residual sugar, this wine is fruity with a vibrant acidity, clarity and precision; highlighted by intense slate-driven minerality

### **TINTONEGRO MALBEC, CHILI** | 6 | 18

Delightful flavors of berries, green herbs and mint firming by grabby tannins

### **VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE, FRANCE** | 120

Reconciling the two factors of strength and silkiness, as well as holding them in perfect balance with a romantic intensity and freshness. Yellow Label is the signature of Veuve Clicquot's quality and style

### **KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND** | 12 | 36

A bouquet of citrus and tropical fruits backed by characteristic herbaceous notes, brimming with flavors of pineapple and stone fruit