

DINNER *a la carte*

STARTERS

STEAK TARTARE | 18

Seasoned beef served with arugula, onions, capers, mushrooms and scallions, topped with a quail egg

FRIED GREEN TOMATOES | 10

Drizzled with an aged balsamic glaze

SAUTÉED MUSSELS | 14

Served with a saffron garlic butter and rustic bread

CRISPY BRUSSELS SPROUTS | 10

Topped with shaved parmesan cheese, sundried tomatoes and balsamic glaze

BLACK & BLUE STEAKHOUSE CHIPS | 8

Crispy house-made chips topped with blue cheese crumbles, crispy bacon and scallions, drizzled with a balsamic glaze

OYSTER ROCKEFELLER | 18

Five oysters topped with a rich and creamy butter sauce, sautéed spinach, parmesan cheese and toasted bread crumbs

SOUP + SALADS

SOUP DU JOUR | 7

Created daily with fresh ingredients

MOSAICS GARDEN SALAD | 8

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

CLASSIC CAESAR | 8

Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with garlic croutons

BOURBON FLAMED PEACH SALAD | 12

Artisanal greens topped with candied pecans, fresh raspberries, Mission figs, crumbled goat cheese and toasted cornbread croutons with sherry vinaigrette

DESSERTS

RASPBERRY CRÈME

BRÛLÉE CHEESECAKE 6.5

COCONUT LAYER CAKE 6.5

CHOCOLATE MOUSSE 6.5

KEY LIME PIE 6.5

NEW ORLEANS-STYLE BEIGNETS 6.5

ENTRÉES

8oz FILET MIGNON | 36

Topped with crab hollandaise, served with asparagus and marble fingerling potatoes

12oz BLUE NEW YORK STRIP | 30

Grilled and topped with a melted blue cheese crust, served with wild rice pilaf, caramelized onions, marble fingerling potatoes and garlic buttered asparagus

12oz GRILLED RIBEYE | 32

Topped with bourbon-bacon jam and sautéed mushrooms, served with roasted fingerling potatoes, caramelized onions, garlic infused broccoli and baby carrots

NEW ZEALAND LAMB CHOPS | 34

Four grilled chops served with parmesan risotto, vegetable medley and cabernet reduction

BEEF SHORT RIB OSSO BUCO | 38

Served with mushroom and parmesan risotto, vegetable medley and a red wine veal jus

VEAL MARSALA | 28

Served with cremini mushroom and parmesan risotto, topped with a veal cabernet reduction

8oz PESTO CARBONARA SALMON | 28

Served with pappardelle pasta, pancetta, parmesan cheese and green peas

8oz BLACKENED MAHI MAHI | 30

Topped with crawfish, tomato and avocado salsa, served with coconut rice and asparagus

CRAB-STUFFED SHRIMP & LINGUINE | 24

Jumbo crab stuffed shrimp, served with linguine, spinach, baby heirloom tomatoes, tossed in a white wine, garlic and saffron sauce

LIMONCELLO

SEARED SCALLOP RISOTTO | 30

Pan-seared scallops, asparagus, green peas, sundried tomatoes, lemon zest and parmesan

MARYLAND-STYLE CRAB CAKES | 32

Two crab cakes served with Old Bay infused crab aioli, roasted corn and tomato succotash, and grapefruit segments with a crab and shallot cream

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

MASHED POTATOES 5

ASPARAGUS 5

BROCCOLI 5

VEGETABLE MEDLEY 6

HOUSE OR CAESAR SALAD | 5



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.