

# DINNER *a la carte*

## STARTERS

### WILD MUSHROOM ESCARGOT | 18

Sautéed in garlic butter, topped with wild mushrooms

### RASPBERRY & BRIE PHYLLO | 10

Topped with raspberry sauce

### JUMBO SHRIMP COCKTAIL | 16

Five jumbo shrimp, served with a citrus cocktail sauce

### BLACK & BLUE STEAKHOUSE CHIPS | 8

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

### SHORT RIB GRILLED CHEESE | 14

Buttery Texas Toast loaded with melted pepper-jack cheese, sweet onion jam and slow-roasted Guinness-braised short ribs

## 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

### POACHED PEAR & LOBSTER SALAD | 18

Artisanal greens topped with red wine poached pears, chilled butter-poached lobster, red onion, candied pecans, Mission Figs and crumbled goat cheese, served with champagne vinaigrette

## SIDES

### MASHED POTATOES | 5

### ASPARAGUS | 5

### BROCCOLI | 5

### VEGETABLE MEDLEY | 6

### HOUSE OR CAESAR SALAD | 5

## DESSERTS

### RASPBERRY CRÈME BRÛLÉE CHEESECAKE 6.5

### COCONUT LAYER CAKE 6.5

### APPLE PIE 6.5

### CHURROS 6.5

### NEW ORLEANS-STYLE BEIGNETS 6.5

## ENTRÉES

### 8oz BACON WRAPPED FILET MIGNON | 36

Wrapped in bacon, served with a loaded baked potato, lemon buttered broccoli and cremini mushroom jus

### 10oz TERIYAKI SIRLOIN | 32

Grilled teriyaki-marinated sirloin steak, served with wild rice pilaf and Asian vegetables

### TWIN GRILLED PORK CHOPS | 24

Two 5oz grilled pork chops, topped with caramelized onions and cabernet demi-glace, served on a bed of creamy mashed potatoes and garlic-buttered broccoli

### NEW ZEALAND LAMB CHOPS | 32

Four grilled chops served with a loaded baked potato, asparagus, baby carrots and cabernet lamb jus

### PORK SHANK OSSO BUCO | 32

Served with crispy Brussels sprouts topped with sundried tomatoes and Parmesan Cheese, creamy mashed potatoes and cabernet demi-glace

### VEAL MARSALA | 28

Served with cremini mushroom and wild rice pilaf, topped with a veal cabernet reduction

### 8oz BOURBON CHICKEN | 26

Bourbon-glazed chicken breast, served with creamy mashed potatoes, broccoli and candied carrots

### BLOOD ORANGE-GLAZED DUCK | 34

Tender duck breast served with wild rice pilaf and crispy duck fat Brussels sprouts

### 8oz COD CASINO | 28

Topped with crispy bacon, buttery bread crumbs and lemon beurre blanc, served with cream of spinach and wild rice pilaf

### RICOTTA STUFFED SHELLS | 24

Topped with a creamy Alfredo sauce, garlic-infused spinach, sundried tomatoes, and Parmesan cheese

### 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

### BRAISED SHORT RIB STROGANOFF | 28

Guinness-braised short ribs tossed in a creamy mushroom gravy, served over a bed of papardelle pasta

### CHICKEN & SHRIMP STIR FRY | 28

Marinated chicken and shrimp, tossed with teriyaki sauce, Asian vegetables and jasmine rice

### 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



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.