SALADS

Mixed Field Greens Salad - candied walnuts, goat cheese, berries
strawberry balsamic vinaigrette
Pour Bistro Salad- romaine, artichokes, tomatoes, sweet peppers, feta cheese,
parmesan peppercorn dressing

9.00/App 5.00
11.00/App 6.00

>>>Add to the above - Grilled Chicken 7.00, Seared Salmon* 8.00, Ahi Tuna* 8.00<

ENTREES

Maine Scallops*- Seared and crusted in Ras el Hanout spice served with roasted		29.00
balsamic glazed brussel sprouts, fingerling potatoes & carrot puree		_,,,,
Jumbo Lump Crab Cakes- White wine citrus beurre blanc sauce served with sautéed		27.00
asparagus & baby carrots covered in prosciutto chips and shaved parmesan		27.00
Fresh Atlantic Salmon*- Fresh dill and lemon aioli paired with smashed red potatoes	<u>'</u>	19.00
and sautéed broccoli garnished with fresh thyme		
Seared Red Grouper*- Sherry tomato cream sauce, served with balsamic glazed		19.00
brussel sprouts & smashed red potatoes topped with shaved parmesan		
Filet Mignon*- Seared CAB filet, roasted seasonal mushrooms, garlic	6oz	32.00
chive herb butter served with fingerling potatoes, baby carrots and sautéed asparagus	8oz	41.00
Chicken Scallopini - Lemon butter caper sauce, paired with roasted parmesan		19.00
broccoli and baby carrots		
SIDES		
Roasted Brussel Sprouts- glazed with aged balsamic, shaved parmesan		7.00
White Truffle Macaroni- pasta shells covered in a creamy cheese sauce with arugula and		8.00
topped with parmesan		
Asparagus- sautéed and topped with prosciutto chips and shaved parmesan		6.00
Roasted Oven Crisped Potatoes - garnished with fresh rosemary and thyme		6.00
DESSERTS		
Cups De Crème- homemade chocolate mousse, fresh berries		7.00
Vanilla Crème Brule- traditional caramelized crème brulee		7.00
S'mores Flatbread- cinnamon dusted marshmallows and chocolate		7.00

^{*}THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS