DINNER

Appetizers

Colossal Crab Toast 21
Colossal Heron Point Crab, Sourdough Toast Points, Whipped Boursin, Lemon Pesto Aioli, Pickled Shallots, Chives, Scallion Ash

Roasted Garlic Mussels 12
PEI Mussels, Confit Garlic Cloves, Minced Fresh Garlic, Lemon Compound Butter, Dill, Chablis, Basil, Chives, Toasted Baguette

Tuna Tataki* 17
Sesame & 5 Spice Crusted Ahi Tuna, Avocado Mousse, Mango Salsa, Ginger Soy Glaze, Sriracha, Kizami Nori, Shaved Jalapenos, Green Onion

Hummus 14
Roasted Garlic Hummus, EVOO, Grilled Pita Bread, Marinated Feta & Olives, Stuffed Grape Leaves, Roasted Red Bell Peppers, Tzatziki

Smoked Salmon Dip 15
Hot Smoked & Confit King Salmon, Aioli, Chives, Lemon, Horseradish, Red Onion, Celery, Dill, Sourdough Crostini

Bacon Brussels Sprouts 14
Flash-Fried Brussels Sprouts, Crispy Bacon Lardons, Honey & Lemon Vinaigrette. Parmigiano Reggiano, Candied Almonds

Baked Brie 18
Mini Danish Brie Wheel, Balsamic Bacon Fig & Onion Jam, Blistered Green Grapes, Fried Pecans, Candied Orange Peel, Fuji Apple, Toasted Mediterra Baguette, Fresh Basil

Oysters on the Half Shell* MP / GF
Chef's Selection of Oysters Shucked to Order,
Choice of: Cocktail Sauce, Orange & Chive Mignonette, Lemon, Horseradish, Tabasco

Soups:
Sherried Cream of Mushroom 6/8
Soup du Jour MP

Salads

Garden Salad 5/9 GF
Arcadian Field Greens, Cherry Tomatoes, Shredded Carrot, English Cucumber, Shaved Parmesan, Choice of Dressing

Caesar Salad 7/13
Hearts of Romaine, Homemade Caesar Dressing, Garlic Croutons, Parmigiano Reggiano

House Dressings:
Balsamic Vinaigrette, Buttermilk Ranch, Blue Cheese Dressing, Orange & Vanilla, Shallot & Red Wine Vinaigrette, Caesar (+1), Apple Ginger Vinaigrette

Pittsburgh Steak Salad* 28
Eleven Oaks Farm's Wagyu Sirloin, Arcadian Field Greens, Hard Boiled Egg, Cherry Tomato, Pepperoncini, Red Onion, Cucumber, White Cheddar, Fresh-Cut Fries, Choice of Dressing

Roasted Beet Salad 9/15 GF
Baby Arugula, Roasted Red Beets, Whipped Ricotta, Strawberries, Blueberries, Fennel, Candied Almond, Orange & Vanilla Vinaigrette

Fuji Apple Salad 11/17
Baby Spinach, Fuji Apple, Sun-Dried Smyrna Figs, Shaved Red Onion, Strawberries, Crumbled Feta, Fried Pecans, Apple Ginger Vinaigrette

Protein Add-ons:
Bacon Lardons +3
Wagyu Sirloin* +18
2 Scallops* +16
Smoky Blue Cheese +2
Chicken Breast +14
Sesame Tuna* +10
King Salmon* +22
Anchovies +1.5
Burger Patty with Cheese +9
5 Tiger Shrimp +13
Hard Boiled Egg +2
Pork Tenderloin* +18

Entrees

Pork Tenderloin* 34
10oz Cast Iron Roasted Tenderloin, Gosia's Pierogies, Caramelized Onions, Bacon Roasted Brussels Sprouts, Fuji Apple & Arugula Salad

Tuscan Salmon Orzo* 38
Cast Iron Roasted King Salmon, Orzo, Parmigiano Reggiano Cream Sauce, Wilted Spinach, Brown Chiodini Mushrooms, Sun-Dried Tomatoes, Frizzled Onions

Butter Chicken 31
Frenched Chicken Breast, Tandoori Style Shredded Chicken, Tomato Passata Curry, Steamed Basmati Rice, Cashews, Cilantro, Toasted Flatbread

Scallop Shrimp & Grits* 36 GF
Domestic U-12 Scallops, Black Tiger Shrimp, Chorizo & Soffritto Cream Sauce, White Cheddar Grits, Cilantro, Green Onions

Cabernet Short Rib 36
Braised Boneless Short Ribs, Truffled Wild Mushroom Risotto, Char-Grilled Asparagus, Horseradish & Lemon Gremolata, Natural Jus

Prime Rib* MP
(Only Available Friday & Saturday)
Starch & Vegetable Du Jour, Crispy Oyster Mushrooms, Natural Au Jus & Creamy Horseradish

Wagyu Smash Burger 19
2 Patties of Eleven Oaks Farm's Beef, American Cheese, Brioche Bun, Eliza's Organic Bibb Lettuce, Beefsteak Tomato, Red Onion, Roast Garlic & Horseradish Aioli, Fresh-Cut Fries

Animal Style+2 Egg*+2 Bacon+2

Sides:
Truffled Wild Mushroom Risotto 9
Jumbo Asparagus 8
Gosia's Pierogies 9
Cheddar Grits 8
Sweet Potato Fries 7
Fresh-Cut Fries 5
Truffle Parm Fries 7

Kid's Menu:
Kid's Cheeseburger & Fries 12
Hand-Cut Chicken Tenders & Fries 11
6oz Sirloin & Fries* 23
Fish & Chips with Tartar Sauce 16
Grilled Cheese & Fries 10

Parties of 8 or more: One Check will be presented with 20% Gratuity included… *Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions