



THREE COURSES - \$35

Great Beginnings

She Crab Bisque

Delicate Crab, cream and sherry

Soup of the Moment

Chef's daily inspiration

Kale Salad

*Chiffonade style with Parmigiano Reggiano
Breadcrumbs and toasted pine nuts*

Spinach Salad

*Baby spinach, frisee, red onion, tomato
whole mozzarella, Benton's bacon, shallot vinaigrette*

New Orleans BBQ Shrimp

Black Pepper laced Worcestershire BBQ, baguette



Entrée

Crispy Hudson Valley Duck

*Oven roasted half duck, garlic whipped potatoes
Broccolini, melted leeks and blackberry gastrique*

Scottish Salmon

Toasted farro, young vegetables, baby kale, preserved lemon vinaigrette

Joyce Farms Chicken Breast

Tomato Tarte Tatin, skillet corn, Vidalia crema

12 oz Blackened NY Strip

Garlic whipped potatoes, broccolini, Pt. Reyes blue cheese butter, red wine demi glace

Shrimp Scampi Linguine

Jumbo shrimp, mushrooms, white wine, garlic, fresh Linguine pasta

Dessert

House Key Lime Pie- whipped cream

White Pear Bread Pudding- whiskey hard sauce

Double Scoop- Salted Carmel ice cream