# Dínner Menu

# <u>Appetízers</u>

### Avocado Fríes 12

Haas Avocado wedges coated with crispy Japanese breadcrumbs.

### Fried Calamari 14

Fresh Calamari, tossed in masa, sprinkled with Cajun seasonings, served with curried goat cheese aioli.

#### Whipped Feta & Tomato Jam 13

House-made roasted tomato jam over whipped feta and crispy chickpeas. Served with cucumbers and grilled naan.

#### Crab Cakes 25

Fresh crab meat lightly dusted in almond flour and seared, served over a rich lobster cream sauce.

### Lobster & Crab Bísque 13

Rich lobster broth slowly simmered with cream, crabmeat, celery, onions, roasted garlic, nutmeg, cloves & dry sherry. Add a Single Crab Cake 13

### French Onion Soup 12

Sweet Georgía Vídalia onions rendered to a dark caramel color, glazed with dry sherry and steeped in a rich savory broth. Served with grilled fontina paninis.

## <u>Salads</u>

### Grílled Caesar 13

Romaine hearts lightly charred over our seasoned grill, revealing a nutty and smoky flavor, dressed in homemade Caesar dressing and ribbons of 18 month aged American Grana Parma.

#### Wedge 14

Fresh crisp iceberg lettuce topped with thick Nueske bacon lardons, grape tomatoes, Danish blue cheese crumbles, blue cheese dressing, and a drizzled balsamic reduction.

### Baby Spinach & Hot Bacon 13

Hearty spinach tossed with our signature warm hot bacon & honey mustard dressing, sliced cremini mushrooms, fontina cheese, thick slab Nueske bacon lardons, and toasted walnuts.

### Cardamom Pear Salad 13

Arcadia harvest greens, tossed in white balsamic tart cherry dressing, with cardamom poached pears, dried cranberries, Danish blue cheese crumbles, and toasted almonds.

Add to any Salad: Chicken 8 Ahi Tuna 14 Seared Salmon\* 13 Shrimp 12 Steak\* 13 Crab Cake 13

# **Burgers & Sandwiches**

### Black Angus Burger\* 13

Half pound Black Angus ground chuck grilled on a brioche bun, with crisp lettuce and sliced steak tomato. Served with herb roasted potatoes.

Fontína Cheese 1 Nueske Bacon 2 Mushrooms & Oníons 1

18

Mushrooms & Oníons 1

### Wagyu Burger\*

Handcrafted wagyu beef patty grilled on a brioche bun, with crisp lettuce and sliced steak tomato. Served with herb

roasted potatoes. Nueske Bacon 2

Fontína Cheese 1

Add:

Add:

### Flatbread Chicken Sandwich 16

CAJUN chicken breast, sliced, topped with heirloom tomato, cucumber, feta & oregano crema, served with herb roasted potatoes.

### Fried Fish Sandwich 16

*Fried Alaskan flounder served on a fresh brioche bun, topped with crisp lettuce and tomato, with a side of herb roasted potatoes and caper aioli.* 

\*Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the likelihood of contracting foodborne illness.