

DINNER

Monday, December 7, 2009

Appetizers

Corn and Crab Chowder with Fresh Cilantro	Cup 4~
	Bowl 6~
Today's Soup	Cup 4~
	Bowl 6~
Baby Arugula - Tossed with Toasted Walnuts, Shaved Fresh Pears & Crumbled Bleu Cheese	7~
Village Green Salad- Select Field Greens with Spiced Nuts, Pickled Onions and Asparagus	6~
Smoked Salmon Julienne- Tossed with Crispy Potatoes, Horseradish Sauce and Fresh Chives	11~
Banderilla- Mango Glazed Tuna Skewers over Coconut Rice Cake with Roasted Poblanos	9~
Corn Fried Oysters- Quick Fried and Served with Arugula, Tomatoes and Mustard Drizzle	8~
Almond Crusted Brie- Served with Tarragon Orange Marmalade and Red Wine Reduction	9~
Corner Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo	10~
Canadian Icy Blue Mussels- Steamed in Sun-dried Tomato Pesto with Grilled Ciabatta Bread	12~

Entrees

Leg of Duck Confit with Braised Red Cabbage, Brown Butter Wild Rice and Cranberry Jus	22~
Wild Striped Bass "En Papillote" with Mediterranean Vegetables and Fingerling Potatoes	23~
Sage Grilled Pork Chop with Roasted Sweet Potatoes, Asparagus and Apple Walnut Glaze	21~
Sweet and Sour Jumbo Shrimp with Pineapples, Red Bell Peppers, Snap Peas and Sticky Rice	23~
Peppered NY Strip Steak over Smashed Potatoes with French Beans and Bleu Cheese Butter	26~
Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces	18~
Cilantro Lime Triggerfish Tacos on Black Beans & Yellow Rice, Salsa Fresca and Guacamole	22~
Sun Dried Tomato Stuffed Portobello Cap over Spaghetti Squash with Spinach and Pesto Butter	18~
Pecan Crusted Mountain Trout on Sweet Potatoes with Green Bean Salad and Bourbon Sauce	21~

A Gratuity of 18% is Added to Parties of 6 or More

\$3 Charge for Splitting Entrees