



# SUMMER FEATURES

## STARTERS

### HEIRLOOM TOMATO BRUSCHETTA 12.5

garlic Grand Rustico, fresh mozzarella, balsamic reduction, basil pesto

### CIRCA CRAB DIP 13

creamy jumbo lump crab, red bell peppers, old bay bread crumbs, toasted lavash

### BLACKENED BACON WEDGE 10.5

marinated heirloom tomatoes, blue cheese crumbles, pickled red onions

### HOUSEMADE GNOCCHI 11

blistered heirloom grape tomatoes, lemon ricotta, basil pesto, herbed bread crumbs

## ENTRÉES

### FILET MIGNON\* 32

6 oz. Cedar River Farms, haricots verts, wild mushrooms, tarragon tomatoes, red wine jus, Boursin butter

### PAN ROASTED ROYAL SEABASS 26

risotto, summer ratatouille, lemon herb emulsion

### JUMBO LUMP CRAB CAKES 26

shishito corn salsa, citrus tartar sauce, old bay fries

### MUSHROOM QUINOA BURGER 15

habanero aioli, arugula, avocado, multigrain bun, sweet potato fries

## DESSERT

### MIXED BERRY SHORTCAKE 10

vanilla bean ice cream, whipped cream

GENERAL MANAGER **EDDIE LANE** | EXECUTIVE CHEF **HUGO RODRIGUEZ**

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.