



## Island Greens & Lettuce 12.00

diced cranberries, walnuts, goat cheese, basil vinaigrette

## Asparagus Soup 13.00

poached mussels, bacon

## Yellowfin Tuna Tartare 15.00

picholine olives, orange, fennel, almonds, rosemary

## Braised Pork Lasagnette 14.00

creamed sauerkraut, arugula, gruyère

## Sautéed Sweetbreads 15.00

braised leeks, orange-mustard sauce

## Katama Oysters 16.00

on half shell with cucumber mignonette & prosecco granite

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## Sautéed Halibut 36.00

sweet pea risotto, pine nuts, snap peas, marjoram beurre blanc

## Pan Crisp Skate Wing 34.00

Manhattan clam sauce, bacon

## Seared Scallops 38.00

cauliflower purée, raisin-caper compote

## Roasted Chicken Breast 34.00

lemon-braised leg, sauté of local vegetables and herbs

## Ribs & Steak 40.00

short ribs carbonade, grilled hanger steak, twice-baked potato

## Wild Mushroom Strudel 32.00

creamy rosemary polenta, asparagus, porcini broth, truffle oil

**Chef Scott Ehrlich**