# First Course

**CLAM & SHRIMP CHOWDER**
HOUSE MADE BREAD

**BUTTERNUT SQUASH SOUP** GF
LOCAL MICRO GREENS

**TUSCAN SALAD** GF
HEIRLOOM TOMATO
BABY KALE
ROMAINE
KALAMATA OLIVE
TOASTED PINE NUTS
CUCUMBER
MANDARIN
ITALIAN VINAIGRETTE

**CAPRESE TOWER** GF
BALSAMIC GLAZE
PESTO
BASIL
HEIRLOOM TOMATO
FRESH MOZZARELLA

# Second Course

**STUFFED SHRIMP**
CRAB & SHRIMP
MOZZARELLA
LEMON BUTTER SAUCE

**SEARED SCALLOPS** GF
CORN CREAM SAUCE
PINEAPPLE & MANGO SALSA

**LOBSTER CRUDO** GF
POACHED LOBSTER
CITRUS MARINADE
ORANGE SEGMENT
MÂCHE LETTUCE
GINGER
LOCAL MICRO GREENS

**MEDITERRANEAN LAMB** GF
BABA GHANOUSH
TAHINI
MICRO MINT

**RATATOUILLE** GF
TOMATO SAUCE
EGGPLANT
YELLOW SQUASH
ZUCCHINI
RED BELL PEPPER
PORTOBELLO MUSHROOM

# Main Course

## SHRIMP SCAMPI
LINGUINE | GARLIC | CAPER | LEMON JUICE
WHITE WINE | PARSLEY | TOMATO

## LINGUINE & CLAMS
GARLIC | SHALLOT |WHITE WINE
LEMON JUICE | PARSLEY

## ANGEL HAIR & ARTICHOKE
OLIVES | TOMATO | ONION
SPINACH | MUSHROOM

## FETTUCCINI ALFREDO
**CHICKEN or SHRIMP**
CREAMY ALFREDO SAUCE
PARMESAN CHEESE | PARSLEY

## TOMATO BASIL SPAGHETTI
TOMATO SAUCE | GARLIC | BASIL
FRESH MOZZARELLA
SHAVED PARMESAN

## LOBSTER RAVIOLI
WILD MUSHROOM | SHALLOT
GARLIC | WHITE WINE

***—All Pastas are Available Gluten Free—***

## CATCH OF THE DAY GF
**GRILLED or BLACKENED**
HERBED COCONUT RICE | CITRUS BEURRE BLANC

## ORGANIC ROASTED CHICKEN GF
VEGETABLE MEDLEY | GOLDEN CHICKEN DEMI

## LAND & SEA GF
FILET MIGNON* | SHRIMP SKEWER
YUKON POTATO PURÉE | CABERNET DEMI-GLACE

## PAN-SEARED SEA BASS GF
ROASTED POTATO | BROCCOLINI
PASSION FRUIT & POMEGRANATE SAUCE

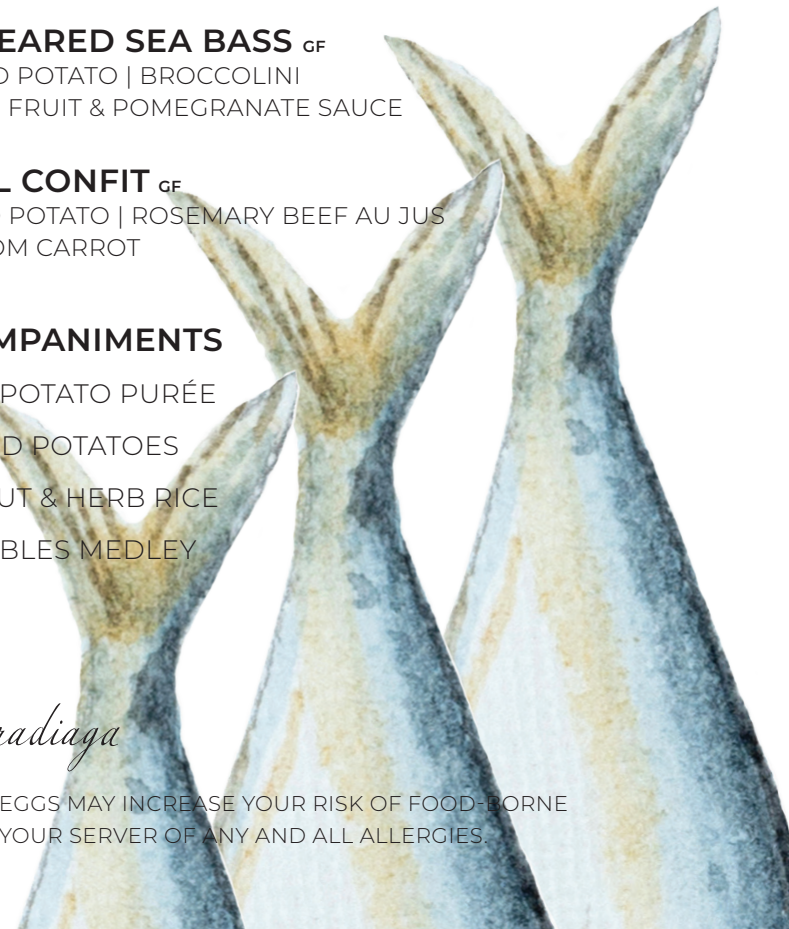
## OXTAIL CONFIT GF
MASHED POTATO | ROSEMARY BEEF AU JUS
HEIRLOOM CARROT

## ACCOMPANIMENTS
YUKON POTATO PURÉE

ROASTED POTATOES

COCONUT & HERB RICE

VEGETABLES MEDLEY



*Chef: Juan Maradiaga*

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY AND ALL ALLERGIES.