

The Chef's Special Menu

This menu enables our Chefs to offer creative entrées using the freshest available seasonal produce, seafood and meats. These special menu selections will change approximately every eight weeks.

Striped Bass Parmigiano 27 demi 16

Lightly breaded filets of wild striper topped with four cheeses. Accompanied by fire-roasted tomato coulis and artichoke spinach risotto.

** 2007, Pinot Grigio, Climbing – 7.50*

Pan Roasted Native Lobster 27

Fresh half lobster sautéed and finished in a brandied gumbo cream. Served with smoked gouda and sweet corn polenta, and tasso wrapped grilled asparagus.

** 2005, Rioja Bianco, Muga – 7.50*

Roast Vermont Quail 29

Apple-wood bacon wrapped and stuffed with foie gras and wild mushroom duxelle. Complemented with truffled glace de canard, roasted petite vegetables and puree of turnip.

** 2004, Syrah, Rosenblum Cellars – 7.00*

Barbequed Berkshire Pork Tenderloin [◇] 23 demi 14

Dry spice seasoned 100% all natural Kurobuta pork served with gorgonzola whipped potatoes, and local arugula and sweet watermelon salad. Finished with our original barbeque sauce.

** 2006, Rose, Kim Crawford – 7.00*

"Godzilla" Shrimp Pad Thai 25 demi 15

Monster shrimp, thai rice stick noodles, and fresh vegetables in an orange blossom and lemongrass shrimp broth. Tossed with toasted crushed macadamias.

** 2006, Riesling QBA, Schloss Vollrads – 7.50*

**We recommend these wines by the glass to complement your dinner.*

[◇] Regarding FDA Food Code, written information available upon request