

VALENTINES 2022 DINNER

Please let your server know of any dietary restrictions.
GF - gluten free | GFA - gluten free available | V - vegetarian
Substitute gluten free bread 2 | Fry oil may contain gluten.

APPETIZERS

Steamed Whole Artichoke | parmesan gratinee, drawn lemon butter 12 GFA/V
Oysters on the Half Shell | 6 | mignonette, cocktail sauce 22
Beet Hummus | crème fraiche, fried pita, carrots, cucumbers, cauliflower 12 GFA/V
Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, rosemary & sundried tomatoes in sherry butter sauce, focaccia toast 15 GFA/V
Lump Crab Cakes | 4 | mixed greens with apple cider vinaigrette, house remoulade 16
House Bread 4 GFA/V

SOUP & SALADS

Soup | Tomato Basil Bisque 6/4 New England Clam Chowder 9/7
Strawberry Salad | mixed greens, avocado, almonds, whipped lavender mascarpone, honey vinaigrette 9 GF
Apple Pecan Salad | mixed greens, apple, candied pecans, smoky bleu cheese, shaved cabbage, pancetta, tossed in apple cider vinaigrette 9 GFA
Caesar | Two Sisters Farm romaine, Parmesan, croutons, tossed in traditional Caesar dressing 6 GFA
House | mixed greens, queso fresco, diced tomato, cucumber, sunflower seeds, croutons, choice of dressing 5 GFA/V
 House-made Dressings: apple cider vinaigrette, chipotle lime vinaigrette, red wine vinaigrette, tzatziki, ranch, caesar, bleu cheese
 Grilled Chicken Breast 7, **Sautéed Shrimp** 10, **Lump Crab Cakes** | 2 | 7

CHEF SPECIALTIES

Seafood Pasta | seared sea scallops, laughing bird shrimp, lemon herb cream sauce, bowtie pasta, asparagus, local goat cheese 33 GFA
Heritage Breed Pork Chop | bone-in, apple mostarda, fried polenta, brussels sprouts with fig & almonds 28
Faroe Island Salmon | 6oz. | whipped sweet potatoes, roasted beets, curried crème fraiche 24 GF
Swordfish | 6oz. | pan-seared; herbed cous cous, blistered broccoli, sundried tomato & jalapeño pan sauce 29 GFA
Roast Chicken | local Campo Lindo Farm airline breast & thigh, Jamaican jerk-rubbed; basmati rice, blistered broccoli, orange & nutmeg glaze, rum flambé 25 GF
Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, house bread 15 GFA/V
Filet Oscar | 4oz. | blue crab bearnaise, tri color fingerling potatoes, grilled asparagus 33 GF
Filet Mignon | 8oz. | choice of potato, green bean & red onion, garlic butter 39 GF
KC Strip | 12oz. | choice of potato, sauteed kale, garlic butter 36 GF

ADD ONS:

Peppercorn Cream Sauce | cream, peppercorns & brandy 4 GF
Bleu Cheese 3 **Boursin Cheese** 3 **Sautéed Local Mushrooms** 3

Potatoes and vegetables | herb smashed Yukon potatoes 5, whipped sweet potatoes 5, loaded baked potato 5, roasted beets 5, blistered broccoli 5, green beans & red onion 5, basmati rice 5