



## **Appetizers**

### **Ramaki Stuffed Chicken Wings**

Crispy chicken wings stuffed with bacon, water chestnuts, and chicken livers tossed in a zesty wing sauce, served with blue cheese dressing

### **Calamari**

Lightly seasoned and fried calamari, served with a sweet chili sauce

### **Shrimp Cocktail**

Four chilled jumbo shrimp served with cocktail sauce and lemon

### **Swan's Island Mussels**

Sautéed Swan's Island mussels with stewed tomatoes, garlic confit and basil, served with a grilled baguette

### **Cheese and Cured Meats**

Three wonderful cheese, cured meats served with stone ground mustard and grilled baguette



## **Bright, Healthy and Fresh**

### **Herb Roasted Airline Chicken Caesar**

Wild Acres Farm herb roast chicken breast, with manchego cheese, confit garlic crouton, tomato, red onion, romaine and kale

### **Crab Stuffed Shrimp**

Flakey crab stuffed shrimp, with daikon radish, tomatoes, mango, watercress and avocado

### **Smoked Faroe Island Salmon Greek Salad Under Glass**

Herb basted salmon, kalamata olives, pepperoncini peppers, feta cheese, romaine lettuce and tomatoes

### **Grilled Chicken and Goat Cheese with Greens**

Wedges of baby head lettuce, dressed in a tomato vinaigrette, toasted walnuts, dried cranberries, Humboldt fog goat cheese, baby tomatoes and balsamic reduction



## **Entrees**

### **House Made Tortellini**

Cashew cheese and quinoa filled tortellini, tossed in pesto with baby beets, asparagus and wild mushrooms

### **Herb Basted Monk Fish Wrapped in Prosciutto**

Served with a purple potato succotash and a lobster Newburg sauce

### **Sautéed Salmon with Buffalo Mozzarella Ravioli**

Sautéed Scottish salmon with baby vegetables in a lite white wine cream sauce

### **Stuffed Wild Acres Farm Whole Boned Out Quail**

Stuffed with golden quinoa, mango and red rice, accompanied with marinated kale, beets and strawberries

### **Grilled Orange and Garlic Marinated Bone-in Pork Chop**

Served with a zesty black bean, corn and rice with sides of caramelized pears and grilled pineapple

### **Filet Mignon**

Grilled filet mignon with roasted garlic mashed potatoes, asparagus, baby carrots, and sugar snap peas

### **Classic Chateaubriand**

Flamed and carved table side, with mashed potatoes, roasted mushrooms, asparagus and béarnaise sauce

For two or more